



Freshly shucked seasonal oysters

Served natural with sherry mignonette Half doz/Doz \$30/55

Dressed with Smoky Rob Roy cocktail Half doz/Doz \$36/65

Marinated Mount Zero olives \$6

Sourdough bread with St David Dairy cultured butter \$10

Goats cheese and jalapeno croquettes, black garlic aioli \$9

Crispy potatoes, confit garlic, black truffle, parmigiano \$12

Cured salmon, Four Pillars Bloody Shiraz Gin caviar,
creme fraiche, finger lime, pickled shallots, crostini \$22

Duck and sherry rilette, cornichons, baguette \$24

Camembert bomb, honey roast fig, sourdough \$28

Daily charcuterie, pickles, dijon mustard, baguette \$28/50

Selection of 3 meats 40g each or selection of 5 meats at 40g

Cheese selection, fruit, pickles, baguette \$35/55

Selection of 3 cheeses 40g each or selection of 5 cheeses at 40g

Eau-de-Vie Melbourne takes every possible precaution when catering to dietary requirements however cannot guarantee the absence of egg, nut, soy, milk, wheat, fish and shellfish from anything produced in our kitchen. Serious or threatening dietaries require a reservation and a minimum 48 hours notice prior to attending.