

FOOD

TO SNACK

Available all night

Olives	9
Sourdough, butter	11
Goats cheese & jalapeno croquettes	16

TO SHARE

Freshly shucked oysters, vinegar mignonette, lemon	6/36
Tuna tartare, house made lavosh	22
Braised beef cheeks, celeriac puree	28
Fried cauliflower, coconut chipotle sauce	15
Crispy potatoes, truffle aioli, comtè cheese	16

"FEED ME" 59PP

chef's selection (min 2 persons)

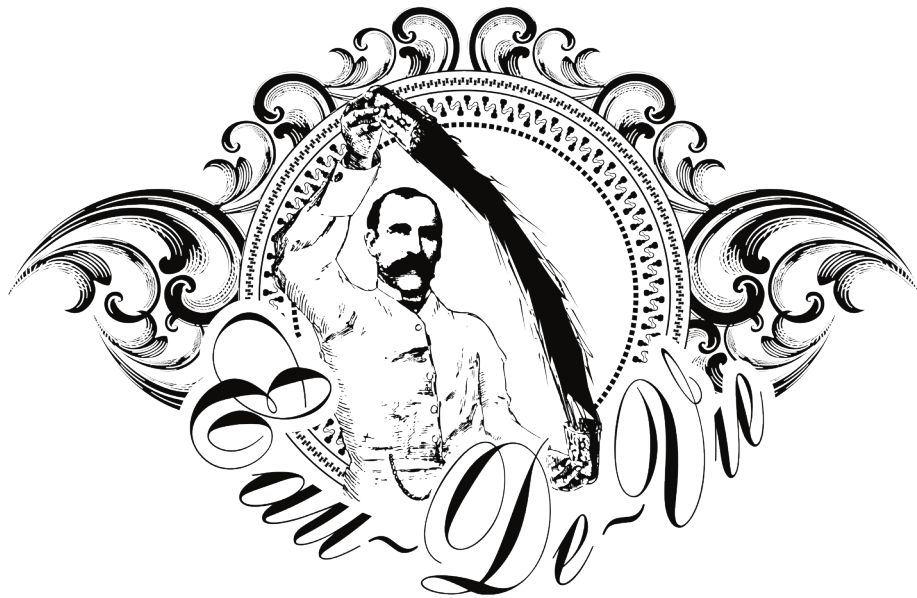
MEAT & CHEESE

Charcuterie selection <i>3 meats, sourdough, seasonal accompaniments</i>	45
Cheese selection <i>3 or 5 cheeses sourdough, seasonal accompaniments</i>	50/75
The EDV 'Everything' board <i>3 cheeses, 2 meats, olives, baguette, crackers, seasonal fruits, nuts, seasonal accompaniments</i>	100

SWEET

Crème brûlée, torched tableside	16
Traditional almond santiago cake, vanilla bean ice cream	16

All card payments will incur a transaction fee: MasterCard Credit 1.4% | MasterCard Debit 0.8% | VisaCredit 1.5%
Visa Debit 0.8% | and Amex 1.5% | Sundays and Public Holidays incur a 15% surcharge.



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.