

# FOOD

## TO SNACK

Olives	9
Sourdough, butter	11
Jalapeño and goats cheese croquettes, sour cream and onion	16

## TO SHARE

Freshly shucked oysters, vinegar mignonette, lemon	6/36
Tuna tostada, avocado mousse, pickled onion, cucumber	24
Bavette steak, celeriac purée, seasonal jus	28
Braised pork belly, nam jim, ginger coconut and radish sauce	32
Vegetable pakora, citrus yoghurt, pomegranate gel	17
Crispy potatoes, house aioli, zesty dressing, collina veneta cheese	18

## “FEED ME” 59PP

chef's selection (min 2 persons)

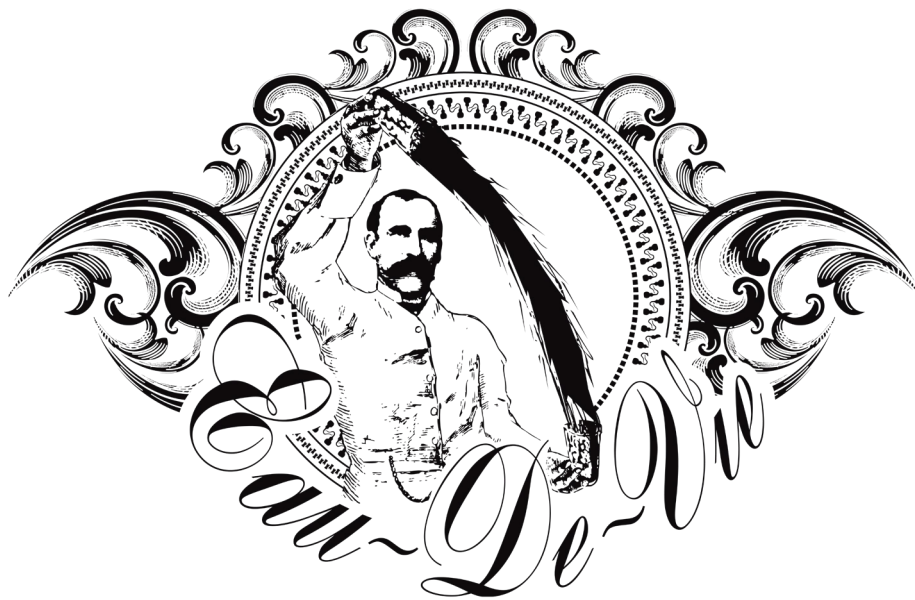
## MEAT & CHEESE

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, sourdough, crackers, seasonal fruits, nuts, seasonal accompaniments</i>	100

## SWEET

Lemon meringue tart, toasted table side	14
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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% | Speakeasy Group App 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*