**Nibbles**

House marinated Mt Zero olives (VG)  
Housemade French onion dip with Noisette sourdough (VG)  
Gin cured salmon, creme fraiche, capers, lemon balm  
Trio of pork croquettes with chipotle mayo  
*Add an extra croquette*  
Shoestring truffle fries with Parmigiano (VGO)  
Four Pillars Bloody Shiraz Gin caviar, house made crisps, dill creme fraiche, pickled cucumber  
Croque Monsieur  
Poached chicken, mayo and chive toastie  
Spiced cauliflower and pesto toastie (VG)  
Daily trio of macarons (VG)  
Scones with whipped cream and berry compote (VGO)

**Charcuterie**

3 PIECE - 40  
5 PIECE - 62  
ALL IN - 80

**Artisanal Cheeses**

Belfaux Gruyere - Fribourg, Switzerland  
Van Der Heiden Gouda - Bodegraven, Holland  
Agour Trois Laits (Three Milk) - Pays du Basque, France  
Six Farms Truffle Brie - Adelaide Hills, SA  
Mornac Bleu d’Auvergne - Auvergne, France

**Cured Meats**

Saison Kimchi Sopressa - Pork  
Saison Black Truffle & Squid Ink Salami - Pork  
De Palma Wagyu Bresaola - Beef

*All charcuterie served as 45g portion*

*Card surcharge of 1.5% applies*