



Cold Cuts

Tromba / Calabrese	One \$10
Serrano Jamon / Saucisson Sec	Three \$20

Bar Food

Moonlight Flat Oyster	\$4
Harissa Almonds	\$6
Homeleigh Grove Olives	\$6
House Pickles	\$6
3 Mills Sourdough, Cultured Butter	\$7
Soy Cured King Oyster Mushroom, Chilli	\$8
Hand Cut Chips	\$11
Duck Liver Parfait, Rhubarb, Pickled Fennel, Pistachio	\$16

Grilled Bok Choi, Buttermilk, Furikake	\$16
Broccolini, Smoked Mussel, Pangrattato	\$16
Eggplant, Whipped Tofu, Korean Chilli Jam	\$16
Zucchini, Labneh, Pistachio	\$16
Roma Beans, Almond, Umido	\$18
Burrata, Asparagus, Sesame	\$20
Haloumi, Watermelon, Sichuan	\$20
Duck Breast, Hatcho Miso, Cucumber	\$28
Flat Iron, Black Garlic, Enoki	\$32

Desserts

Miso Ice Cream, Matcha Crumb, Ginger	\$12
Hay Mousse, Malt Crumb, Berries	\$12

Cheese

Brillat Savarin FRA	One \$14
Ossau-Iraty FRA	Three \$30
Thones Beaufort FRA	
Onetik Bleu Des Basques FRA	



Sparkling 120ml

Vallformosa(NV)	\$12/\$53
→ MVSA Cava	
SPA	
Corolina Gatti (NV)	\$16/\$78
→ Prosecco	
Veneto ITA	

White 150ml

Muller Catoir (2016)	\$14
→ Riesling	\$80/L
Pfalz GER	
Beal & Co. (2016)	\$13/\$63
→ Chenin Blanc	
Adelaide Hills SA	
Fikkers (2016)	\$14/\$68
→ Sauvignon Blanc	
Yarra Valley VIC	
Denton (2015)	\$16/\$78
→ Chardonnay	
Yarra Valley VIC	

Rose 150ml

Yves Cuilleron (2014)	\$14/\$68
→ Syrah	
Rhone Valley FRA	

Red 150ml

Marcel Joubert (2015)	\$16/\$78
→ Beaujolais Villages	
FRA	
Izway (2016)	\$13/\$63
→ Grenache	
Barossa Valley SA	
Pandolfa (2016)	\$13/\$63
→ 'Federico' Sangiovese	
Emilia Romagna ITA	
Linnea (2013)	\$15/\$73
→ Cabernet Sauvignon	
Heathcote VIC	