

# MENU

PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS

<b>OLIVES</b>	FENNEL-CITRUS INFUSED OLIVES	\$10	GF DF VG
<b>SKINNY FRIES</b>	BLACK GARLIC AIOLI, ASH SALT	\$12	V
<b>GILDA PINTXO</b>	OLIVES, ANCHOVIES, GUINDILLAS	\$12	GF DF
<b>CANDLELIT MARROW</b>	CONFIT GARLIC, BONE MARROW, HOUSE VEGEMITE	\$18	
<b>STRACCIATELLA</b>	HOUSE TOMATO JAM   CONFIT TOMATOES   BASIL OIL	\$21	GF V
<b>COD CROQUETTES</b>	CUMARI AIOLI   LEMON	\$22	DF
<b>DUCK PARFAIT</b>	LIVER MOUSSE   BRANDY   MAPLE SYRUP   QUINCE	\$28	GFO
<b>PIL PIL PRAWNS</b>	SAUTÉ PRAWNS   WHITE WINE JUS   GARLIC BUTTER CHILLI	\$26	GF
<b>BRISKET GALETTE</b>	SMOKED BRISKET   CHILLI JAM   CRÈME FRAÎCHE	\$28	GF
<b>SALMON GALETTE</b>	SMOKED SALMON   FETA   HOLLANDAISE SAUCE	\$28	GF
<b>POP PORK</b>	PORK BELLY   POP CORN PUREE   POTATO PAVÉ	\$28	GF
<b>BARRA BEURRE BLANC</b>	BARRAMUNDI   CAPERS BEURRE BLANC   SEASONAL GREENS	\$34	GF
<b>RISOTTO PARISIAN</b>	WILD MUSHROOM   TRUFFLE   PARMESAN TUILE	\$28	
<b>BEEF CHEEK</b>	WINE JUS   LEEK FONDANT   SLOW-COOKED BEEF CHEEK	\$32	GF

## DESSERT

ASK OUR FRIENDLY STAFF ABOUT OUR AFTER-DINNER TREATS \$16

**CHEESE & CHARCUTERIE | ALL SERVED WITH ACCOMPANIMENTS [ GFO ]**

**ONE CHEESE \$20 | TWO CHEESES \$39 | THREE CHEESES \$54 | FOUR CHEESES \$69**

### CHEESE

**OSSAU IRATY GRAND AOP** SHEEP MILK | SEMI-HARD | NUTTY | SILKY  
**VALDEON IGP** COW & GOAT'S MILK | TANGY | EARTHY | CREAMY | BLUE  
**CHEVRANO GOUDA** GOAT'S MILK | SEMI-HARD | SILKY | NUTTY  
**CHARLESTON JERSEY BRIE** COW'S MILK | RICH | BUTTERY | FRUITY  
**PECORINO TOSCANO TARTUFO** SHEEP MILK | TRUFFLE | CREAMY

### CHARCUTERIE

**BLACK TRUFFLE & SQUID INK SALAMI** \$18  
**SPICY CLOTH BOUND SALAMI** \$17  
**MUNOZ ROJO JAMON SERRANO RESERVA** \$19  
**CLOTH-AGED WAGYU SALAMI** \$19  
**MR CANNUBI MORTADELLA** \$18

GF = GLUTEN FREE

GFO = GLUTEN FREE OPTION

DF = DAIRY FREE

V = VEGETARIAN

VG=VEGAN

**SURCHARGES** ALL CARDS INCUR A FEE OF 1.5% // 15% SUNDAY & PUBLIC HOLIDAY SURCHARGE