

## MENU

Spiced Almonds <i>v, GF, DF</i>	10
Grilled Olive and Rosemary Panini, Pepe Saya Cultured Butter <i>v</i>	12
Marinated Australian Olives <i>v, GF, DF</i>	13
Skin on Fries, Salt and Vinegar Seasoning <i>v, GF, DF</i>	16
Mushroom Pâté, Piccalilli, Buckwheat Cracker <i>v, GF, DF</i>	22
Grilled King Oyster Mushroom, Macadamia Romesco <i>v, GF, DF</i>	19
Vannella Burrata, Pickled Fennel, Vincotto <i>v, GF</i>	23
Sydney Rock Oyster, Finger Lime and Ginger Dressing <i>GF, DF</i>	6/45
Hervey Bay Scallop Crudo, Gochujang Dressing, Seaweed <i>GF, DF</i>	3/30
Prawn Roll, Tarragon, Crème Fraîche, Capers	18ea
Duck Pâté, Beetroot and Gin Relish, Brioche	24
Cured Meats, Prosciutto di Parma, Squid Ink and Truffle Salami, Wagyu Bresaola, Pickles, Grilled Olive and Rosemary Panini <i>DF</i>	45
Australian Cheese Selection, Quince Paste, Wattle Seed Lavosh	45
Caramel Pecan Tart	18
Petite Fours	18

## VEGAN OPTIONS

Spiced Almonds <i>v, GF, DF</i>	9
Grilled Olive and Rosemary Panini, EVOO <i>v, GF, DF</i>	9
Marinated Australian Olives <i>v, GF, DF</i>	13
Skin on Fries, Salt and Vinegar Seasoning <i>v, GF, DF</i>	15
Mushroom Pâté, Piccalilli, Buckwheat Cracker <i>v, GF, DF</i>	22
Grilled King Oyster Mushroom, Macadamia Romesco <i>v, GF, DF</i>	18

