

Bar Snacks

<i>Merimbula Southern coast oysters, mignonette</i>	6/35/68
<i>Smoked Almonds</i>	5
<i>White taramasalata, extra virgin olive oil, grilled focaccia</i>	19
<i>Harissa Chicken Croquettes, Chevrano, Bechamel (5)</i>	26
<i>Beef tartare, egg yolk aioli, caraway crisps</i>	26
<i>Fried calamari, ouzo-lemon mayonnaise</i>	28
<i>Cured kingfish, granny smith, radish, lime, "onion and garlic"</i>	29
<i>Local Haloumi, fig, lemon, thyme</i>	26
<i>Red wine Poached pear , fourme d'ambert, cashew crumble</i>	18
<i>Chocolate and almond, rhubarb, whipped mascarpone</i>	19
<i>Chestnut and blueberry tart</i>	19

Charcuterie (50g)

<i>Mr Cannubi Noix de Jambon</i>	15
<i>La Boqueria Hot Pamplona</i>	15
<i>La Hoguera Duroc Jamon 18mth</i>	15
<i>San Jose Saucisson</i>	15

Fromage (50g)

<i>Nimbin Valley Tintenbar Brie (Triple Cream, Cow)</i>	16
<i>Castel Reggio Gorgonzola Picante (Blue vein, Cow)</i>	16
<i>Van Der Heiden Chevrano (Semi Hard, Goat)</i>	16

All charcuterie and fromage are served with condiments and crackers

***All our menu items are gluten free, some items may contain traces of soy and nuts.
Please let us know if you have any allergies or dietary requirements, so we can best
accommodate you.***

Menu by Alex Xinis