

FOOD

TO EAT

MENU

RAW

COFFIN BAY PACIFIC OYSTERS

6ea (min 2)

Yuzu Kosho • Pineapple Granita • Finger Lime
Paired Wine: Louis Roederer Collection NV

KINGFISH CEVICHE

22

Davidson Plum • Grapefruit Citrus • Smoked Labneh Cream •
 Garlic Flakes
Paired Wine: Lark Hill 'Leyline' Riesling

SNACKS

BREAD & BUTTER

6ea

Sonoma Sourdough • Saltbush • Sriracha Beetroot
 & Ricotta Butter
Paired Wine: Dog Point Vineyard Chardonnay

CROSTINIS

6ea

Wagyu Steak • Carrot & Horseradish Marmalade •
 Thyme Butter
Paired Wine: Sapling Yard The Extrovert

Or

Mushroom Conserva • Honied Ricotta • Roasted Grape • Rosemary
Paired Wine: Domaine Félines Jourdan Picpoul de Pinet

GILDAS

8ea

Guindilla • Olive • White Asparagus • Anchovy •
 Artichoke Cream
Paired Wine: Sapling Yard Sorella Ramato

Or

Piparras • Olive • Sundried Tomato • Artichoke • Mushroom •
 Wasabi Cream
Paired Wine: Yangarra Estate Grenache Rose

WARM HOUSE OLIVES

12

Manzanilla • Lugano • Picholine • Thyme & Citrus Marinade
Paired Wine: Domaine de la Combe Muscadet

WINE NUTS

13

Walnuts • Pecans • Cashews • Sangiovese & Sesame Glaze
Paired Wine: Nick Spencer Hilltops Sangiovese

SHARE

CHARCUTERIE BOARD

18ea

Wagyu Bresaola • Soppressata • Pepper Berry Chèvre •
 Garlic & Olive Cheddar • Duck & Shiraz Pâté • House Mandarin
 & Gin Jam • Melon • White Asparagus • Barossa Bark
Paired Wine Tasting: Hand selected Wine Tasting \$12

PUMPKIN WEDGES

14

Carrot & Harissa Hummus • Mountain Pepper • Black Salt
Paired Wine: Giant Steps Pinot Noir

BURRATA CAPRESE

19

Heiroom Tomato Medley • Lemon Basil • Lime Zest •
 Smoked Pear & Balsamic Drizzle
Paired Wine: Yangarra Estate Roussanne

CAULIFLOWER POPCORN

15

Pineapple Sweet Chilli • Asahi Batter • Pink Salt
Paired Wine: Catalina 'Sound of White' Sauvignon Blanc

CRISPY POTATO SKINS

11

Togarashi • Salted Maple Dressing • Macadamia Oil
Paired Wine: Lark Hill GSM

DESSERT

BANANA BREAD

15

Burnt Basque • Banoffee Butter • Vanilla Bean Gelato
Paired Cocktail: Espresso Chai-Tini

CHEESE BOARD

17

Apple Box Smoked Cheddar • Kinnoull Hill Camembert •
 Mossvale Blue • House Mandarin & Gin Jam • Barossa Bark
Paired Cocktail: New York, New York

Please consult the staff about any allergies,
 we are glad to accomodate.

BLUE
EYES

