EVERYDAY ✶ FROM 9PM

Supper Club

FRESHLY SHUCKED OYSTERS GF DF A
natural
with chardonnay mignonette
HALF DOZEN 36
DOZEN 69

BAKED OLIVES GF V VG 9
marinated – chilli-lemon-thyme

FOCACCIA GFO V 10
sea salt – olive oil

SERRANO HAM 15
(12 mths aged)
la boqueria – guindillas – chilli oil

Dessert

RHUBARB CRUMBLE 16
champagne poached – vanilla bean ice cream

SALTED CHOCOLATE BROWNIE N 16
mascarpone – dried raspberries

BALLINA PRAWN ROLL A 17
signature cocktail sauce – chives

BUTTERMILK FRIED CHICKEN SLIDER 16
cos lettuce – loft mayo

CALAMARI "FRITTI" GF DF M 28
spring onion – aioli – lemon

FRIES GF DF V 15
sea salt – aioli

Cheese

served with lavosh – quince paste – fruits

DOUBLE CREAM BRIE V 16
tasmania

PARAJE SOTUELAMOS MANCHEGO V 18
aged 12 months, spain

TWO CHEESE V 29

late Night Special
$15 Cocktails
margarita ~ negroni ~ espresso martini
9pm until close - everynight