

FOOD

Last Orders Wednesday to Sunday – 9:45pm

MARINATED OLIVES (VEG/GF/DF) – 8
MIXED SPICED NUTS (VEG/GF/DF) – 12

OSCIETRA CAVIAR 30G – 220

STERLING CAVIAR 30G – 110

Buckwheat Blinis and Crème fraiche

Beluga Gold line Vodka 15mL – 15

Wine suggestion: 16 Clemensbusch 'Marienburg' 1er Grosses-Gewächs – Mosel, Germany – 40

APPELLATION SYDNEY ROCK OYSTERS (GF/DF) ½ Dozen – 30 Dozen – 60

Freshly shucked with dragon fruit Dressing

Wine suggestion: NV Gosset Brut 'Grande Reserve' – Aj, France – 25

Cocktail suggestion: Pearls of Wisdom - 24

RED HUMMUS (VEG/DF/GF) – 16

Papadums, cold-pressed beetroot, extra virgin olive oil

Wine suggestion: 19 Walnut Block 'Collectables' Sauvignon Blanc – Marlborough, New Zealand – 14

MOFO SAKA FRITTERS (VEG/DF) – 18

With Hot Chilli Sauce

Wine suggestion: 17 Ngeringa Syrah Rose – Adelaide Hills, SA – 16

ROCK MELON AND PROSCIUTTO (GF/DF) – 25

Chilled melon verbena

(Can be Vegan without Prosciutto - 18)

Wine suggestion: 18 Crittenden Estate Pinot Gris – Mornington Peninsula, VIC – 16

CRISPY CHICKEN BOUCHONS (DF) – 24

Soy and rice wine vinegar dipping sauce

Wine suggestion: 19 Usher Tinkler Shiraz/Pinot Noir – Hunter Valley, NSW – 15

BLACK ANGUS FILLET 200G – 55

MBS 3+ Brooklyn Valley. Garlic Puree, Oyster Mushrooms

Wine suggestion: 12 Valdicava 'Brunello di Montalcino' Sangiovese – Piedmont, Italy – 60

CHARCUTERIE BOARD – 34

Assortment of cured meats, pickles and toasted rye bread

Wine suggestion: 18 Handpicked Wines 'Trial Batch' Nero D'Avola – Murray-Darling, NSW – 15

CHEESE PLATE – 28

Seasonal accompaniments

Wine suggestion: NV All Saints Rare Rutherglen Muscat – Rutherglen, VIC – 29

DESSERT

COCONUT, KAFFIR LIME, LEMON (V) – 16

Wine suggestion: 13 Henschke 'Noble' Semillon – Eden Valley, SA – 13

TRIO OF CHOCOLATE & RASPBERRIES (V) – 16

Grand Cru 64% Manjari Chocolate

Wine Suggestion: Penfolds Grandfather Port – Barossa Valley, SA – 19