

SNACKS

Nuts | 7

Spiced almonds & cashews

Olives | 7

Marinated Mt. Zero 'Green Hardy' olives

Jamon and leek croquettes (2) | 5

with lime aioli

Braised duck bun | 10

vinegar, hot sauce

Marinated beef, betel leaf wrap, pickles, shallots, shiso (2) | 10

Burrata | 15

Fior di burrata, charred radicchio, 12yo balsamic, puffed barley

Torched scallops, compressed apple, avocado, pistachio | 16

CHARCUTERIE & CHEESE

Juliet charcuterie plate | 32

pickles, house bread

Juliet cheese plate | 38

seasonal condiments, house breads

Juliet cheese & charcuterie plate | 47

pickles, seasonal condiments house breads

RACLETTE | 35

Melted Heidi Farm raclette cheese served table side with Prosciutto di Parma, cornichons, kipfler potatoes, house-made mustard & sourdough

Vegetarian option- substitute prosciutto for mushrooms
or have both | 6

TO SHARE

Fermented potato flatbread, Goolwa pippies, seaweed butter, samphire | 18

Roasted eggplant, almonds, leek béchamel
blistered cherry tomato vierge | 16

Rainbow trout schnitzel | 19

pickled fennel remoulade, burnt lemon

Charred broccolini salad | 15

Freekeh, spanish onion, almonds

House cut fries | 10

DESSERT

White chocolate pannacotta, cherries, sugared almonds | 15

Creme Brûlée | 16