

## FOOD

### Nuts | 9.5

Spiced almonds & cashews

### Olives | 9.5

Marinated Mt. Zero 'Green Hardy' olives

### Potato Crisp | 5

Crème Fraiche, Trout Roe

### Beetroot | 15

Whipped Curd, Quinoa and Buckwheat

### Jerusalem Artichoke | 15

Buffalo milk, Mushroom Ketchup

### White Anchovy | 16

Tomato Fondue, Squid Ink Cracker

### Torched Snapper | 18

Burnt Leek, Taramasalata, Sorrel

### Beef Carpaccio | 19

Parsnip Cream, Walnut, Balsamic

### Glazed Lamb Rib | 19

Crispy Shallot, Garlic Flowers

### Porterhouse | 26

Comte Sauce, Charred onion, Spinach

### Pumpkin Agnolotti | 26

Goats cheese, Pecan, Sage

### Green Salad | 12

Shallot Dressing

### Fries | 10

Parmesan

## DESSERT

### Bay leaf ice-cream sandwich | 15

Cherry gel, paté de brick

### Chocolate mousse | 16

Cocoa nib, salted caramel

## RACLETTE | 35

Melted Heidi Farm raclette cheese

served table side with Serrano Jamon, gherkins, kipfler potatoes, potato cream & black garlic

**Vegetarian option** - mushrooms instead of prosciutto

## CHARCUTERIE

### Jamon Serrano | 12

Air dried Spanish ham

### House made Pastrami | 12

Smoked beef brisket

### Lonza | 12

Cured pork tenderloin

### Finocchiona | 12

Tuscan pork & fennel salumi

## CHEESE | per 25g

### Cashel Blue | 9.5

A balanced amount of blue veining adds a sweet & spicy lift to the palate. Tends to be moist and buttery textured

### Black Savourine | 9.5

Semi-matured ashed goat's cheese. Firm & dense with a slightly moist & creamy palate

### Marcel Petit Comté | 9.5

Matured for 24 months to develop an amazing depth of flavour. The underlying sweet note is accompanied by a richness of roasted nuts

### Rouzaire Fromage de Meaux | 9.5

Has a rich milky taste underlined by sweet buttery flavours of mushrooms, truffles & almonds

## COCKTAILS

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### Casa di Giulietta | 20

Wedding Tea infused gin, ginger liqueur, almond syrup, lemon.  
The house favourite!

### Spring Fling | 20

Vodka, lychee liqueur, lemon, espelette

### Elderflower Gin Sour | 20

Gin, St Germain, lemon, lime, orange bitters, aromatic bitters

### Trinidad Sour | 20

Rittenhouse rye whisky, orgeat, aromatic bitters, lemon

### Something Breezy | 20

Vodka, cranberry, ruby grapefruit, ginger beer.

### Jungle Juice Tiki | 20

Plantation OD rum, campari, pineapple, lime.

### Cucumber Smash | 20

Gin, green chartreuse, lime, cucumber

### Bronx | 20

Gin, sweet vermouth, dry vermouth, orange bitters, orange.

### Singapore Sling | 20

Gin, Cherry Heering, cointreau, lime, pineapple, bitters, genadine

### Lychee Daquiri | 20

Plantation 3 star silver rum, lychee liqueur, lime, grapefruit.

### Caprioska | 20

Vodka, lime, palm sugar

### Mint Julep | 20

Bourbon, bitters, mint, sugar

### Manhattan | 20

Bourbon, antica formula, bitters, maraschino

### Spiced Rum Old Fashioned | 20

Spiced rum, orange amarone, orange bitters

### Clear Last Word | 20

gin, green chartreuse, maraschino, lime

### Boulevardiere | 20

Bourbon, Sweet vermouth, Campari

### Espresso Martini | 20

Vodka, frangelico, coffee liqueur, espresso