

## FOOD

Our full a la carte menu from Punch Lane is available on request

### House spiced bar nuts | 10

House spiced nuts & salted pretzels

### House baked bread | 6

Churned butter

### Olives | 10

Bowl of Mount Zero olives & pickles

### Australian fresh oysters | 5ea

Shucked to order & champagne mignonette

### Oysters Kilpatrick | 6.5ea

Grilled with chorizo, spicy worcestershire

### Raclette & salumi croquette (3) | 12

Pickles & mustard

### Chicken liver parfait | 16

Sloe gin & chicken skin crackers

### Grilled scallops (3) | 28

Cauliflower, ginger puree & seaweed butter

### Shoestring fries | 10

Rosemary salt & aioli

### Salt baked sweet potato | 13.5

Sunflower seed cream, lemon myrtle caviar

### Rhubarb & Island gin cured kingfish | 24

Beetroot & lovage

### Juliet's dry-aged minute steak sandwich | 27

200g dry aged minute steak, truffle brie, madeira & onion jam, watercress & radish salad

## RACLETTE | 30

### Melted Heidi Farm raclette cheese

Served table side with pickles & baby kipfler potatoes

Add Bresaola | 15

## CHARCUTERIE

### From the slicer | 36

A selection of artesian cured meats, house made terrine & parfait served with pickles, savouries & house made bread

### Individual Selection

#### La Hoquere Duroc Serrano | 30g / 15 60g / 28

18-month air cured

#### La Bouqueria Lomo | 30g / 15 60g / 28

Marinated & air-cured pork loin

#### Quattro Stelle free range Finocchiona | 30g / 15 60g / 28

Salami with fennel & garlic

#### La Bouqueria Pamplona | 30g / 15 60g / 28

Paprika air-cured chorizo

## CHEESE

### Cheese Board | 37

Chef's choice of 4 cheeses, 25g served with seasonal preserve & house made sourdough crispbread

#### Van der Heiden Holland Delta - Bodegraven, Holland | 25g / 11 50g / 20

Cow. Gouda-style. 36-month aged. sweet caramel, salty & nutty palate

#### L'Artisan 'Extravagant' - Western Districts, Vic | 25g / 11 50g / 20

Cow. Triple cream. Soft ripened. Slightly salty, creamy paste

#### Blue de Lagueuille - Auvergne, France | 25g / 11 50g / 20

Cow. Blue mould. Smooth, sweet, creamy richness

#### Paraje Sotuelamos Manchego - Manchego, Spain | 25g / 11 50g / 20

Raw sheep. Sweet, caramel & nutty aroma

*Juliet*  
melbourne