

# □ SNACKS □

Oysters { 6 or more } • 3 ea  
*House made cocktail sauce  
and mignonette*

Spiced nuts • 5  
*Served warm*

Baked Goat Cheese • 9  
*Sunflower, sesame, herbs, bread*

Thai Mussels • 10  
*Basil, chilli, ginger*

Mushroom Tartine • 8  
*Assorted mushrooms, Gruyere , pickled Enoki, thyme + nut bread*

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## CHEESE & CHARCUTERIE

Charcuterie  
*Mustard, pickles, bread*

6.5 ea

Mixed Olives

5

Cheese  
*Compotes, chutneys, bread*

5.5 ea

Bread

2.5

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## SEAFOOD

Sardine Rilette  
*Fennel, shallot, lemon*

7

Scallop Ceviche  
*Chilli, shallot, lemon*

8

Marinated Mussels  
*Chives, parsley, chilli*

8

Smoked Salmon  
*Pickled shallot, caper berries*

9

Pickled Shrimp

6

## DAILY MENU

**SMALL, SEASONALLY INSPIRED PLATES THAT CHANGE ON A WHIM.  
ASK US FOR DETAILS OR CHECK OUT THE CHALKBOARD!**

**FOR THOSE WHO WANT IT ALL: ENJOY THE (DAILY) MENU  
76 PP + 38 PP WITH WINE PAIRINGS**

