

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

CHEESE & CHARCUTERIE

Charcuterie
Mustard, pickles, bread

6.5 ea

Mixed Olives

5

Cheese
Compotes, chutneys, bread

5.5 ea

Bread

2.5

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
MARKET PRICE + 38 PP FOR PAIRINGS**

