

# SNACKS

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

Shrimp Toast • 9  
With Nuoc Cham

Pork Belly Lettuce Wraps • 10  
Kimchi, Gochujang BBQ sauce

Thai Mussels • 10  
Basil, chilli, ginger

Market Tartine • 8  
Seasonally variable

## CHEESE & CHARCUTERIE

Charcuterie <i>Mustard, pickles, bread</i>	6.5 ea / 19.50 board	Mixed Olives	5
Cheese <i>Compotes, chutneys, bread</i>	5.5 ea / 16.50 board	Spiced nuts	5
Baked Goat Cheese • <i>Sunflower, sesame, herbs, flatbread + crostini</i>	9	Bread	2.5

## SEAFOOD

Sardine Rillette <i>Fennel, shallot, lemon</i>	7	Scallop Ceviche <i>Chilli, shallot, lemon</i>	8
Marinated Mussels <i>Chives, parsley, chilli</i>	8	Tuna Poke <i>pineapple, scallion, radish, chilli</i>	10
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**

