

□ SNACKS □

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

Chicken Liver Parfait • 13
Beet gelée, pickles, crispy chicken skin, crostini

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**

