

# Eau-De-Vie

## To Share

Market oysters - choose between natural or house dressed  
/4.50

Sourdough & burnt bourbon butter  
/5

Artichoke Crisps with nettle aioli  
/6

Mount Zero marinated olives  
/7.5

Popcorn chicken hearts, served with hot sauce & buttermilk  
/10

Eggplant frites dusted in old bay seasoning & aioli  
/10

Fried brussel sprouts with miso butter  
/12

Roast pumpkin, chicken fat powder & charred brioche  
/12

N'duja hot salami with manchego cheese on toast  
/15

Crispy pork belly, served with "bread and butter pickles"  
/16

Duck liver parfait with apple & chervil, hazelnut crumb,  
pickled shallots & toasted sourdough  
/16

Pan seared scallops with Jerusalem artichoke puree, black tea  
& hazelnuts  
/20

Seared tuna with radish salad, puffed grains & yuzu custard  
/24

Salt grass lamb hanger steak, charred onions, parsley &

## Charcuterie

50g serve with crusty bread &  
red-eye mustard

Paletilla iberico de bellota /27

Serrano ham /16

Ossocollo /12

Fuet anis /16

Salsichon/16

Chorizo picante /16

## Cheese

Single, house condiments /15  
Additional /11

Roquefort, Blue  
Cow's milk, FRA

Mossvale, Blue  
Cow's milk, AUS

Mountain Man  
Cow's milk, AUS

Brillat Savarin, Triple Cream  
Cow's milk, FRA

Fromager d'affinois Florette  
Goat's milk, FRA

Melo Melo  
Sheep & Goat's milk, FRA

Midnight Moon  
Goat's milk, NED

18 Month Aged Arnaud Comte  
Cow's milk, FRA

Coolea  
Cow's milk, IRE

## Sweet

Yuzu Crème Catalan with poached rhubarb  
/8

Financier with pandan custard and freeze dried raspberries  
/8

Let us feed you  
\$48 per person\*

\*must include whole table

## Whisky & cheese Tuesdays

5 cheeses with single malt match  
\$40