



Grazing Menu

Savoury

Oysters, shucked to order [natural] [nam jim] » 3.5 each

Marinated local olives » 8

Prawn dumplings, ponzu dressing » 16

Smoke salmon terrine, beetroot, goats cheese » 18

Mushroom arancini, sour cream & chives » 10

Smoked ham hock croquettes, burnt onion aioli » 12

Sticky chicken wings » 10

Tasting Plate, white anchovy, olives, pickled vegetable, smoked buffalo mozzarella, sourdough » 20

Sweets

Brownie, cream » 5.5

Mixed sorbets » 9

Vanilla cheesecake, champagne strawberries, sweet balsamic » 18

Poached pear, espresso mousse, cinnamon, salted caramel » 18

Affogato » vanilla ice cream + coffee + liqueur » 18