# FOOD MENU

# Kitchen Open: Wed: 6pm - 9pm Thu: 6pm - 9pm Sun: 2pm - 8pm Fri: 12pm - 3pm, 6pm - 9pm

# **BITES**

Olives, black and green, gin botanicals, marinated	9
<b>Nuts</b> , smokey and spicy mixed, pepitas, orange, red gum salt	9
Sourdough Bread, EV00 w/ balsamic + gin infused butter	9(4pc)
Smoked Mozzarella, gin/fig syrup, fruit bread	18
<b>Black River Siberian Caviar</b> (10gm), quail eggs, onion, crème fraiche, pita blini	75



# **PLATES**

Pico de Gallo, tomato salsa, avocado, tortillas chips	15
Fattoush Salad, mixed leaves, pomegranate, zatar, sumac, orange, pita	12
<b>Ceviche</b> of NZ Sea Bass + QLD Prawns, coconut, lime, mango + Plantain chips	29
<b>Boquerones</b> , white anchovies, olives, fennel, caper berries, lemon jam	28
Bresaola, 18mth Parmiaganna Reggiano, rucola, mushrooms	26
Gin Cured Salmon, wild black rice, dill, bread crumbs	28
Garlic Prawns, kataifi, anchovy butter	29
Fries, rosemary, tartare + pink gin sauces	12

**GF** Gluten Free | **VG** Vegetarian | **VE** Vegan



#### SIP GREAT GIN. EMBRACE HISTORY.

# **BOARDS**

#### Charcuterie + Antipasto

34

22-month aged Parma prosciutto, Casareccio salami, Mortadella, hot Spanish Cantimpaolo salami, pickles, smoked Mozzarella, caper berries, rosemary grissini + carasau bread

### Cleopatra's Temptation

34

Selection of 3 cheeses: La Luna organic goat cheese, Mt.Buffalo blue, 1792 washed rind served with muscatels, organic fig in syrup, gin infused quince paste, toasted walnuts, gin botanical infused honey

# **AFTER**

Two Drunk Figs, fig ice-cream, KXD gin syrup

15

Ice-Cream or Sorbet, choc fudge, strawberry/cointreau, lemon, Madagascan vanilla

4.5 (scoop)

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+ Menu items may contain or come in contact with wheat, eggs, peanuts, tree nuts and milk.

For more information, please speak with the manager.

10% surcharge Sundays + Public holidays, 8% surcharge Bookings 8+