

SNACKS

Sicilian Green Olives	8
Jennie Seasonal Pickled Vegetable Plate	8
Green Olive, Cheddar & Guindilla Skewers	12
Coffin Bay Oysters natural / chilli oil & chives / ponzu & togarashi	5ea 25 ½ dzn
Jamon Wrapped Iranian Dates goats cheese, cracked pepper & honey	14
Anchovies heirloom tomato, chilli oil, fennel focaccia	18
Whipped Hummus dressed chickpeas, crispy curry leaves, toast	14
Spicy Salami Toast local honey, pickled peppers	16
Fish Finger whipped taramasalata, focaccia, salmon caviar	16
South Australian Burrata heirloom tomato, fresh peach, baby basil, focaccia	24
Beetroot & Gin Cured Salmon soy & citrus dressing, spring onion, sesame	26
Calabrian Nduja on Toast roasted capsicum, pickled fennel, reggiano parmesan	22
Charcuterie wayu bresaola 9+, gran reserva jamon, focaccia	28
Cheese 18month french comte, coal river ash brie	1 Portion 16 2 Portion 27
Extra Focaccia	4
Vanilla Bean Flan bourbon caramel, ginger crumb	14

Gluten free alternatives available
Please inform staff of any dietary requirements