
BITES

AUSTRALIAN OLIVES 9

house marinated ^(V, GF)

SPICED ROASTED NUTS 7

almond, cashew, peanut, house spice mix ^(V, GF)

RUSSELL ST DIPS 13

smoky miso eggplant, broadbean hummus with persian feta & sesame, flat bread ^(V)

CHARCUTERIE & CHEESE

CHARCUTERIE PLATE 18.5

jamon serrano, smoked mortadella, cacciatore juniper, fig & apple chutney, house-made bread

CHEESE PLATE 18.5

artisanal cheese selection, dried fruit, quince paste, lavosh ^(V)

SMALL PLATES

DUCK TERRINE 13.5

confit duck leg terrine, pineapple & rosella chutney, wattleseed brioche

SLOW COOKED LAMB SHOULDER 18

hummus, pine nut, spiced tomato relish, flat bread

STONE BAKED PIZZA

SHAVED JAMON SERRANO 17.5

nduja cacciatore, sweet red onion, mozzarella

GRILLED ZUCCHINI 16.5

salsa verde, salted ricotta, rocket ^(V)

TRUFFLED MUSHROOM 16.5

mozzarella, portobello mushrooms, tallegio, truffle pesto ^(V)

SOMETHING SWEET

SEE THE CABINET FOR
TODAY'S SELECTION

TEA & COFFEE

TEA

english breakfast, earl grey, green tea, peppermint, lemongrass & ginger 4

COFFEE

long black, flat white, latte, cappuccino 4

chai latte 4

hot chocolate/mocha 4

short black/macchiato/piccolo 3.5

EXTRAS

vanilla, caramel syrup 1

extra shot .5

soy, almond .5