

BAR SNACKS

APPELATION OYSTERS

live oysters, opened to order. Ask your waitstaff for today's variety
Served natural with a side of chardonnay mignonette & lemon 6.8

TARTARE TARTLET

finely diced yellowtail kingfish, white balsamic dressing, citrus zest,
served inside house-made tartlet 16

SHOESTRING FRIES

shoestring fries, sea salt, oregano 14

CHEESE & TRUFFLE GNOCCHETTI

baked gnocchetti with cheese sauce, truffle oil 16

CROSTINI

thinly sliced & toasted baguette from Franquette Bakery topped with:

goat cheese, san danielle prosciutto, EVOO 15

goat cheese, pancetta, EVOO, balsamic reduction 15

goat cheese, caramelised onion, EVOO 12

CHEESE BOARD

*a choice of 1 or 3 cheeses served with barossa bark lavosh,
spiced honey, and piparras peppers*

truffle pecorino, gorgonzola, Tête de Moine,

d'affinois excellence 18/42

BURRATA AL MASSIMO

an outrageously large hand-made burrata served with a choice of

EVOO, black lava salt, oregano 20

Pistachio pesto, EVOO, crushed toasted pistachio 28

Truffle sauce, truffle oil, shaved black truffle 32