

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 7

TARTARE TARTLET

finely diced yellowtail kingfish, white balsamic dressing, citrus zest,
served inside house-made tartlet 18

SHOESTRING FRIES

shoestring fries, sea salt, oregano 16

CHEESE & TRUFFLE GNOCCHETTI

oven baked gnocchetti with cheese sauce & truffle oil 16

CROSTINI

thinly sliced & toasted baguette from Franquette Bakery topped with:
goat cheese, san danielle prosciutto, EVOO 16
goat cheese, pancetta, EVOO, balsamic reduction 16
goat cheese, caramelised onion, EVOO 14

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 20/48

BURRATA AL MASSIMO

an outrageously large hand-made burrata served with a choice of
EVOO, black lava salt, oregano 21
Pistachio pesto, EVOO, crushed toasted pistachio 28
Truffle sauce, truffle oil, shaved black truffle 32