MADE FROM GIN SNACKS





House marinated olives Olives marinated with gin botanicals & orange rind (gf, df, vg)	\$12	Jaffle Ham, cheese and chilli pineapple pickle	\$15
Marmalade roasted nuts Macadamia & cashew nuts roasted in Four Pillars Orange Marmalade, spices & rosemary (gf, df, v)	\$12	Oysters (Friday & Saturday only) 4 natural Sydney Rock oysters serv with a reduced Bloody Shiraz Gin vinaigrette & shallots (gf, df)	\$20 red
Gin-cured salmon bagel Open bagel of Olive Leaf Gin -cured salmon, mustard dill crème fraîche & gin pickles	\$18	Party pies (4) - Slow cooked beef short rib with American cheese - Chicken, leek & tarragon - Vegan spaghetti bolognese (vg)	\$20
Dip & caviar Taramasalata dip, Yarra Valley Bloody Shiraz Gin Caviar & Turkish bread* (df)	\$18	Duck & Bloody Shiraz Gin jelly pâté Duck liver pâté with Bloody Shiraz Gin jelly served with sour cherry relish, crackers & bread*	\$18
Chorizo croquettes (4) Served with a smoky red pepper salsa	\$15	Cheese plate Stone & Crow cheeses served with quince jam & botanical	\$32
Dip Roasted beetroot & pomegranate dip, with Persian fetta, pistachio nuts & lavosh (gf, v)	\$18	infused pita crisps* Confit duck arancini (3) Served with sour cherry & yuzu apple pickle, gin salt aïoli (gf)	\$16
Our chips Hot chips with Rare Dry Gin	\$12	Contains macadamia nuts	
salt aïoli (gf, v, df)		Pumpkin & fetta arancini (3) Served with a walnut romesco (v, gr	\$16 ()
*gf option available upon request			

THANK YOU TO OUR WONDERFUL SUPPLIERS: ARANCINI 4 ALL, BEAR BAGELS, CITY LARDER, DENCH BAKERS, JAM LADY JAM, LA CROQUETERIA, OLSSON'S SALT, PIE THIEF, RED CORAL SEAFOOD, RICCI'S BIKKIES, ST DAVID DAIRY, STONE & CROW CHEESE COMPANY, TOOLUNKA CREEK OLIVES, YARRA VALLEY CAVIAR, YARRA VALLEY DAIRY