## MADE FROM GIN SNACKS



- DISTILLERY -



Warm Kalamata olives with Toasted Sourdough With lemon, garlic & rosemary (gf*, df, vg)	\$14	Oysters (Friday & Saturday only) 4 natural oysters with a Bloody Shiraz Gin & shallot reducti (gf, df)	\$20 on
Marmalade roasted nuts Macadamia & cashew nuts roasted in Four Pillars Orange Marmalades & spices (gf, df, v)	\$14	Made From Gin Grazing Platter A selection of our favourite snacks including gin-cured salmon & pickle botanical olives, marmalade nuts, Bloody Shiraz Gin pâté, taramasala	
Potato cakes (2) With taramasalata and Bloody Shiraz Gin Caviar	\$12	& caviar, Nightwalker cheese, botanical pita crisps & bread*	
Jamon croquettes (4) With a smoky red pepper salsa	\$16	Cheese plate Stone & Crow cheeses served with c marmalade, spicy fig jam, & botanic	
Karaage Chicken Fried chicken served with chilli mayo (gf, df)	\$22	infused pita crisps & bread*  Toasties -Available until 5.30pm	\$22
Party Pies (4) Wagyu beef lasagne pies with our tomato sauce	\$20	-Shroom Service Sauteed truffled mushrooms with bechamel & asiago cheese on grain loaf (v)	
<b>Hummus &amp; chilli dukkah</b> Served with lavosh or Turkish bread (gf*, df, v)	\$18	-Chimmi Chicken Roasted chicken with chimmichurri mayo & pepperonata on white sourdough	
Pumpkin & fetta arancini (3) With walnut romesco $(gf, v)$	\$18	-That's A'Morta Fried mortadella, provolone cheese, green olive tapenade &	
Duck & Bloody Shiraz Gin jelly pâté	\$22	spinach on rye	
Served with sour cherry pickle, crackers & bread*		gf- gluten free df- dairy free v- vegetarian vg- vegan *gluten free available	
Our chips With Rare Dry Gin salt aïoli (gf, df, v)	\$14	PLEASE NOTE: A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS	

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