

gin stop.

at level one

Bites

Sydney Rock Oysters | 6 - \$18 / 12 - \$30
red wine mignonette *gf*

Panko Crumbed Zucchini Sticks | \$12
chipotle mayo *v*

Roasted Artichoke & Capsicum | \$10
hummus, sourdough toast *gf** *v* *vg*

Gin & Beetroot Cured Salmon | \$12
pickled fennel, orange, black sesame rice paper *gf*

Tinned Sardines on Sourdough Toast | \$12
wild brisling in oil *gf**
or wood-smoked wild brisling with chilli *gf**

Tinned Wood-Smoked Mussels | \$15
crostini *gf**

Duck Liver Parfait | \$12
house pickle, cornichons, sourdough toast *gf**

Charcuterie Plate | \$12
prosciutto, mortadella, salami, olives,
crostini, grissini *gf**

Cheese with Lavosh & Quince Paste | \$18
isle of kintyre gin & tonic mature cheddar, scotland
isle of kintyre laphroaig whiskey mature cheddar, scotland

thursday tempter

\$1.50 sydney rock oysters *gf*

pomegranate mignonette
pickled wakame
ponzu
nam jim

apple cider mignonette
cucumber, dill & champagne vinaigrette

(minimum order of six)

gf - gluten free *v* - vegetarian *vg* - vegan * - on request

Our menus contain allergens and are prepared in kitchens that handle nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken, we cannot guarantee that our food will be allergen free.