

MADE FROM GIN SNACKS

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FOUR PILLARS
- DISTILLERY -



House marinated olives Olives marinated with gin botanicals & orange rind (gf, df, v)	\$12	Party pies (4) - Chunky steak pies - Thai chicken curry - Vegan spaghetti bolognaise (vg) served with old school tomato sauce	\$20
Marmalade roasted nuts Macadamia & cashew nuts roasted in Four Pillars Orange Marmalade, spices & rosemary (gf, df)	\$12	Duck & Bloody Shiraz Gin jelly pâté Duck liver pâté with Bloody Shiraz Gin jelly served with sour cherry relish, crackers & bread*	\$18
Gin cured salmon bagel Open bagel of Olive Leaf Gin cured salmon, mustard dill crème fraîche & gin pickles	\$18	Cheese plate Yarra Valley Dairy and Stone & Crow cheeses served with quince jam & botanical infused pita crisps*	\$30
Goats cheese & jalapeño croquettes (4) served with a smoky red pepper salsa (v)	\$15	Confit duck arancini (3) served with sour cherry & yuzu apple pickle, and gin salt aioli (gf)	\$16
Dip & caviar Taramasalata dip, Yarra Valley Bloody Shiraz Gin caviar & Turkish bread* (df)	\$18	Basil & macadamia arancini (3) served with a walnut romesco (v,gf)	\$16
Dip Roasted beetroot & pomegranate dip, with Persian fetta & pistachio nuts & gf lavosh (gf,v)	\$14	Jaffle Chilli con carne & cheddar cheese jaffle with guacamole on the side	\$14
		Our chips Hot chips with Rare Dry Gin salt aioli (gf, df) *gf option available upon request	\$12

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