

MADE FROM GIN SNACKS

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FOUR PILLARS
- DISTILLERY -



House marinated olives Olives marinated with gin botanicals & orange rind (gf, df, vg)	\$12	Oysters (Friday & Saturday only) 4 natural Pacific oysters served with a reduced BSG vinaigrette & shallots (gf)	\$18
Marmalade roasted nuts Macadamia & cashew nuts roasted in Four Pillars Orange Marmalade, spices & rosemary (gf, df, v)	\$12	Jaffle 18 hour slow cooked corned beef brisket with house kraut, gin pickles & Reuben sauce <i>Vego option (minus brisket)</i>	\$15 \$12
Gin cured salmon bagel Open bagel of Olive Leaf Gin cured salmon, mustard dill crème fraîche & gin pickles	\$18	Party pies (4) - Chunky steak pies - Thai chicken curry - Vegan spaghetti bolognese (vg) served with old school tomato sauce	\$20
Goats cheese & jalapeno croquettes (4) served with a smoky red pepper salsa (v)	\$15	Duck & Bloody Shiraz Gin jelly pâté Duck liver pâté with Bloody Shiraz Gin jelly served with sour cherry relish, crackers & bread*	\$18
Dip & caviar Taramasalata dip, Yarra Valley Bloody Shiraz Gin caviar & Turkish bread* (df)	\$18	Cheese plate Stone & Crow cheeses served with quince jam & botanical infused pita crisps*	\$32
Dip Roasted beetroot & pomegranate dip, with Persian fetta, pistachio nuts & lavosh (gf, v)	\$18	Confit duck arancini (3) served with sour cherry & yuzu apple pickle, and gin salt aioli (gf)	\$16
Our chips Hot chips with Rare Dry Gin salt aioli (gf, df)	\$12	Basil & macadamia arancini (3) served with a walnut romesco (vg,gf)	\$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