

# MADE FROM GIN SNACKS

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**FOUR PILLARS**  
- DISTILLERY -



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

\*gf option available upon request

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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