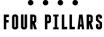
MADE FROM GIN SNACKS



- 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	\$20
Marmalade roasted nuts Macadamia & cashew nuts roasted in Four Pillars Orange Marmalade, spices & rosemary	\$12	sauce Duck & Bloody Shiraz Gin jelly pâté	\$18
(gf, df) Gin cured salmon bagel Open bagel of Olive Leaf Gin	\$18	Duck liver pâté with Bloody Shiraz Gin jelly served with sour cherry relish, crackers & bread*	
cured salmon, mustard dill crème fraîche & gin pickles		Cheese plate Yarra Valley Dairy and Stone & Crow cheeses served with quince	\$25
Caro's croquettes (4) Zucchini, potato & dill croquettes with a smoky red pepper salsa	\$14	jam & botanical infused pita crisps* Confit duck arancini (3)	\$16
(gf, df, v) Dip & caviar	\$18	served with sour cherry & yuzu apple pickle, and gin salt aïoli (gf)	
Taramasalata dip, Yarra Valley Bloody Shiraz Gin caviar & Turkish bread* (df)		Jaffle Chilli con carne & cheddar cheese jaffle with guacamole on the side	\$14
Dip Roasted beetroot & pomegranate dip, with Persian fetta & pistachio nuts & gf	\$14	Our chips Hot chips with Rare Dry Gin salt aïoli (gf, df)	\$12
lavosh (gf,v)		*gf option available upon request	

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