

tippling



c l u b

bar snacks

MARINATED OLIVES
\$8

HALLOUMI SALAD
white anchovies, basil oil
\$18

CHARRED PEPPERS
with soy & wasabi
\$17

BAG OF FRIED THINGS
nori craker, puffed beef tendon, truffle styrofoam
\$10

BLUE SWIMMER CRAB CAKES
pea & mint puree, butter head lettuce
\$19

CROQUETAS
chive, parmesan
\$18

GRILLED BRIE DE MEAUX CHEESE SANDWICH
with truffle & watercress
\$20

TC WAGYU PASTRAMI SANDWICH
pickles, mustard, gruyere cheese
\$25

SOUP OF THE DAY
\$20

CURRIED LAMB CIGAR
yoghurt & mint emulsion
\$8 each

CONFIT ORTIZ TUNA
basil and tomato salad
\$19

JAMON DE BELLOTA
crushed tomato, cristal bread
50g - \$39

MANCHEGO BREAD PUFFS
jamon de bellota, hazelnut oil caviar
\$20

BRAISED WAGYU PASTILLA
avocado puree chili & coriander salsa
\$20

PULLED IBERICO PORK SANDWICH
celeriac remoulade
\$21

sweets

SWEET TREATS
a selection of handmade chocolates & petit fours
\$16

TEXTURED MILK
\$18

BLACKBERRY FINANCIER
\$18

MANDARIN CHEESECAKE
\$18