

## OYSTERS

Charcuterie Board

Natural Spiced Lemon, Lime and Bitters Splash of Laphroaig Chorizo and Shallot Kilpatrick	5ea 6ea 6ea 7ea
Charred Octopus, Camorra Family Chorizo Capsicum, Olive and Tomato Vierge	17
Hickory Smoked Scotch Egg, Wagyu Beef, Bourbon infused house Toma	15 ato Sauce
<b>Baked Brie,</b> Oven Roasted with Black Truffle, Spiced Honey and Thyme	16
House Made Black Hummus, With a Pickled Fig Reduction, Flaked Almonds and Pomegranate	15
Cheese Board Four of the finest Cheeses served with pickled accompaniments, Quince Paste and	44 nd Nuts

Four hand selected Cured Meats served with pickled accompaniments, Dijon and Toasted Nuts

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