



Champagne Lounge

*Amuse-Gueules
et les entrées*

Ameuse Gueles et les Entrées

Must Charcuterie Plate	24.5
Chicken Liver Parfait, Melba Toast	14.5
Freshly shucked oysters	
Natural with Champagne & Shallot Vinegar	ea 3
Crumbed with Tartare Sauce	ea 3
Crispy Fried on Celeriac Remoulade with Salmon Caviar	ea 3.5
Polenta Bites with Chilli Jam	9
Grilled Chorizo Sausage	9
Mini Toasted Sandwiches of Bocconcini Cheese & Basil with Fini olive Oil	12
Mini Tarts of Duck Confit & Caramelised pear	12
Rock Lobster Croquettes, Sauce Vert	12.5
Warm Chabichou Cheese Salad, Baguette, Merlot Vinegar and Fini Olive Oil	17.5
Biemme Reggiano Parmesan, Pistachios	18.5
Cheese by Blue Cow	
Two cheeses	16
Three cheeses	22
Served with sherry Soaked Flame Grapes, Pistachio crackers, Sourdough baguette	