

HAVILAH

Snacks

Oysters with lemon nham jim	4 ea 6 for 22
Sourdough with local olive oil & aged balsamic (2pc)	4
Warm olives	7
Saganaki halloumi, local bush honey, thyme, nigella seeds (4pc)	9
Yorktown Organics greens	8
Cuca sardines, charred sourdough, spring herb salad (2pc)	18
Roast eggplant, black bean, pangrattato	16

Larger plates

Ricotta gnudi, Brown & Towns mushrooms, miso butter	24
Orecchiette, broccolini, Ortiz anchovies, garlic, chilli	24

Charcuterie with grissini, pickles

Wild boar with truffle salami - La Boqueria - NSW	16
Free range little french ham - Fork it Farm - TAS	16
Free range pork salchichon - La Boqueria - NSW	16

Cheese with baguette, accompaniments

Paysan triple cream brie - cow - FRA	16
Gorgonzola dolce mild blue DOP - cow - ITA	14
Merco manchego PDO - sheep - ESP	16

Dessert

Vanilla panna cotta, strawberry, balsamic, pepper	12
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\$50 Feed me menu available. Please speak to team about vegan, GF & DF options.

*GF crackers \$1.50 per serve.