

AUTERRA

WINE BAR

Oyster, charred cucumber dressing	\$5.5 ea
Blue mussel, XO, fermented radicchio (2)	\$8
Raw scallop, dried desert lime, yuzu	\$9 ea
Organic radish, Alpine walnuts, blood lime (2)	\$7
Cured snapper, hemp seed, quark, burnt citrus (2)	\$12
Smoked kangaroo tartare, rye, anchovy (2)	\$13
Great Ocean Road duck, quince, buckwheat (2)	\$12
Doughnut, spanner crab, salted cucumber, celery (2)	\$14
Barbecued octopus, bush tomato, kosho (2)	\$16
King prawn sandwich, kimchi	\$16 ea
Hot dog, boudin blanc, Japanese pickles	\$12 ea
Eclair, Marcel Petite Comte, pear, caraway	\$14 ea
Shiitake mushroom sundae	\$9 ea