

PLATES

House mixed nuts or candied pistachios GF V	8
Warmed house marinated Mount Zero olives GF V	9
Warmed baguette, Pepe Saya cultured butter	16
Cantabrian anchovies, cultered butter, crustini, lemon	18
Buratta, tamato tartare, pickled fenel & radish, crustini VEG	29
Grassfed Gippsland 300g eye fillet, confit garlic butter, dijon GF	52
Braised lamb tartlette, pickled shallots, ricotta, mirco mint	22
Kingfish crudo, citrus dressing, pickled chilli & cucumber avaocado mousse, red onion, puffed rice paper GF DF	26
Charred Kingfish collar, confit garlic & soy reduction, kewpie, chilli, puffed rice paper GF DF	32
Cos leaf salad, radish, creamy lemon dressing, parmesan GF	16
Handcut Hawks Farm fries, garlic & truffle aioli, parmesan GF	11

CHARCUTARIE

Chef's selection of local and imported cured meats & cheeses	46
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Burnt Basque cheesecake, brulied figs & blackberry GF	15
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Please let your server know of any food allergies or dietary needs. The Bon Vivant's Companion takes every precaution when catering to dietary requirements, but our kitchen handles allergens such as nuts, dairy, fish, and shellfish. We cannot guarantee their absence from our menu.