

THE  
BON VIVANT'S  
COMPANION

# PLATES

---

## SMALLER

---

Housemade fresh baked potato bread, garlic & herb butter	12
Warmed house marinated Main Ridge olives	7
Smoked almonds	7
Oysters three ways; natural, tempura, G&T shooter	24
Crispy garlic flatbread, caprese, summer heirloom tomatoes, smoked goats curd with a lemon, herb & basil oil	16
Tuna tataki, seared tuna, edamame, spring onion, chilli, yuzu ponzu, sesame	22
Peruvian baked chicken, lime, coriander & jalapeno green sauce	19
Sticky beef short rib, soy lacquered, pickled vegetable, coconut crunch	34
HSP, crispy chat potatoes, housemade smoky garlic sauce, housemade BBQ sauce, parmesan, jalapenos - add pulled beef	14
Miso glazed eggplant, sesame crumble	10

---

## TO SHARE

- Extra meat or cheese 12

---

## SALUMI SELECTION

Chef's selection of local and imported cured meats, guindillas, cornichons, toasted baguette and house pickled veg 36

## CHEESE SELECTION

Chef's selection of local and imported hard and soft cheese, muscatel grapes, Ricci's Bikkies, quince paste, pickled pears 34

---

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.