

BAR PLATES

Pickled mussels, coastal herbs, parmesan shortbread	\$19
Sourdough, miso butter	\$11
Smoked mackerel croquettes, tomato and peach chutney	\$16
Beetroot tartare, black garlic, shallots, capers, pickled guava, sourdough	\$22
Salt and vinegar potatoes, miso mayonnaise	\$12
Chicken parfait, quince, toasted seeds, lavosh	\$24
Cloudy Bay moon shell clams, chorizo butter, macadamia picada	\$28
White anchovy, sourdough, romesco, black garlic, herbs	\$17
Olive oil sponge, pears, fig leaf ice cream, pine nuts, olive oil	\$23

DAILY CHEESE SELECTION

Served with house made lavosh and Elizas honeycomb

50g of one cheese \$15 | two cheeses \$26 | three cheeses \$36

ELIZA'S GRAZING BOARD

Marinated olives, cheeses, homemade chutney, lavosh, chicken parfait, black peach, pancetta, , Elizas honeycomb, sourdough and chefs butter

For two \$58 | For four \$90