

DESSOUS

LATE NIGHT MENU

SNACKS

PACIFIC OYSTER, FERMENTED CHILLI DRESSING - 6.5 EA

CGP SEASONAL RAW VEGETABLE,
COCONUT AND SOY BEAN RELISH - 10

PICKLED SPRING BAY MUSSELS,
CHILLI COD ROE, CRISPS - 11

TARO FRITTER, SALTED PLUM SAUCE - 6.5

PORK KATSU SANDO, BULLDOG SAUCE - 10

WHAT WE'RE DRINKING

GIN/VODKA MARTINI HOW YOU LIKE IT - 26

NEGRONI - 26

BUBBLES

THE FLYING WINEMAKER 'CHARMAT BLANC'

King Valley VIC - 15

WHITE

TAMELLINI SOAVE GARGANEGA Veneto ITA - 16

RED

COULTER BARBERA - McLaren Vale SA - 16

SINGHA LAGER - 13