

PARLOUR

AFTERNOON APÉRITIF 4PM-6PM

SNACKS — 9 EA

ESCARGOTS SKEWER

Garlic, lemon butter, tomato confit, brioche

GILDA

Gordal olive, anchovy (I), guindillas

ANCHOVY TOAST (I)

Anchovy, butter, brioche

BAGUETTE & BUTTER — 8 EA

OYSTERS (A) — 3 EA

Natural, with mignonette

FILET O FISH (A) — 17 EA

Salt cod, gribiche, cheese, Avruga caviar

PRAWN ROLL (A) — 17 EA

King prawns, gem lettuce, salmon roe

STEAK TARTARE — 30/40

Quail egg, croutons

CHARCUTERIE PLATE — 35

*Saucisson, duck rillettes, pork terrine,
cornichons, quince, baguette*

CHICKEN LIVER PARFAIT — 28

Iranian figs, cornichons, croutons

LYONNAISE SKEWER — 19 EA

Grilled sausage skewer, roasted red peppers

POMMES FRITTES — 14

LES DRINKS

MULLED WINE — 10



MINI CLASSIC MARTINI — 10

Bulldog gin or SKYY vodka, lillet blanc

FOUR PILLARS G&T — 10

rare dry | yuzu | gilded chaos

DRAUGHT LAGER — 10

VIN BLANC — 10

VIN ROUGE — 10

VIN ROSÉ — 10

SPARKLING — 10

15% surcharge applies on public holidays - 10% service charge applies to all groups 8+

No discounts can be applied for EVT Stay program members or EVT staff, including during promotions and happy hour.

Seafood Origin: Australian (A), Imported (I), Mixed Origins (M)