



Freshly Shucked Oyster , Lemon, Chardonnay Vinegar Mignonette	6ea
Artisanal Bread , Bone Marrow Butter and Slow Roasted Garlic	16
Two Cheese Selection, Honeycomb, Fruit & Nut Crostini, Fig Chutney, Raisins	35
Warm Mixed Olives (GF) (VE)	10
Pau Pau's Sweet, Salty and Spicy Nuts (GF) (VE)	12
Potato Hash Fries , Spicy House Ketchup (VE) (GF)	13
Add Hens Yolk Garlic Aioli (GF) (DF)	3
Warm Grilled Chorizo with Curried Mustard (GF) (DF)	14
Ortiz Anchovies , Potato Doughnut, Crème Fraiche, Chermoula (four pieces)	24
Matangi Beef Rump Tartare , Parmesan Custard, Fried Pickles, Capers, Worcester	24
Chicken Liver Parfait , Gooseberry Jelly, Soft Salted Pretzel, Sauerkraut, Buttered Walnuts	26
Cos Salad , Parmesan, Buttermilk Dressing, Sourdough Croutons, Serrano Ham, Cured Egg Yolk	26
Asparagus Tartine , Summer Squash, Stracciatella Cheese, Caper & Raisin Salsa (V)	36
Moroccan Spiced Ovation Lamb Salad , Hung Yoghurt, Eggplant & Harissa Pickle (GF)	38
Big Glory Bay Salmon , 'Nduja Butter, White Bean, Kale & Mint Tabbouleh, Puffed Grains	40
Duck Breast , Parsnip & Apple Puree, Witloof, Confit Duck Leg & Savoy Cabbage Cigar	42
Cellar 495 Vanilla Crème Brûlée (GF)	20
Passionfruit Tart , Raspberry Sorbet, Coconut & Kaffir Lime Espuma	22
Affogato , Vanilla Ice Cream, Espresso, Almond Biscotti	11
Vanilla Ice Cream Scoop , Crushed Meringue	4ea
Raspberry Sorbet , Crushed Meringue	4ea

Trust the Chef 95pp

Trust the MW - matching wines 55pp

Cellar 495 gets its name from Michael Henley being the 495th Master of Wine in the world. Let him select some wines to accompany your meal.

VE-Vegan, V-Vegetarian, GF-Gluten Free, DF-Dairy Free