



<b>Freshly Shucked Oyster</b> , Lemon, Chardonnay Vinegar Mignonette (GF) (DF)	6ea
<b>Cheffy's Focaccia Bread</b> , Whipped Feta, Almond Dukkah, Slow Roasted Garlic (V)	18
<b>Two Cheese Selection</b> , Honeycomb, Fruit & Nut Crostini, Fig, Raisins	35
<b>Warm Mixed Olives</b> (GF) (VE)	10
<b>Pau Pau's Nuts</b> , Sweet, Salty and Spicy (GF) (VE)	12
<b>Potato Hash Fries</b> , Spicy House Ketchup (VE) (GF)	14
Add Hens Yolk Garlic Aioli (GF) (DF)	3
<b>Grilled Chorizo</b> with Curried Mustard (GF) (DF)	16
<b>Ortiz Anchovies</b> , Potato Doughnut, Crème Fraiche, Chermoula (four pieces)	24
<b>Cos Salad</b> , Parmesan, Buttermilk Dressing, Croutons, Serrano Ham, Cured Egg Yolk	26
<b>Matangi Beef Rump Tartare</b> , Parmesan Custard, Fried Pickles, Capers, Worcestershire	34
<b>Jerusalem Artichoke Tart</b> , Caramelised Onions, Creamed Portobello Mushrooms (V)	38
<b>Holly Bacon Pork Cheeks</b> , Seared Hokkaido Scallop, Hot & Sour Pears, Chilli & Ginger Broth	42
<b>Slow Braised Matangi Lamb Shoulder</b> , Fried Potato Gnocchi, Tomato & Rosemary Sauce (GF)	44
Cellar 495 Vanilla <b>Crème Brûlée</b> (GF)	20
<b>Toasted Banana Bread</b> , Sesame, Salted Caramel Custard Mousse	22
<b>Affogato</b> , Vanilla Ice Cream, Espresso, Almond Cookie (GF)	12
Add Booze (ask your server for options)	9
<b>Vanilla Ice Cream Scoop</b> , Crushed Meringue (GF)	5ea
<b>Sorbet Scoop</b> , Crushed Meringue (GF) (DF)	5ea

**Just Feed Me** 95pp  
 Not available after 8:30pm

**Give me some wine - matching wines** 65pp  
 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  
 Please make sure you let us know if you have any dietary requirements and we will do our best to accommodate.

*For tables of 6 or more we recommend sharing plates so everyone can enjoy their meals together.  
 If individual meals are ordered, please note that dishes may arrive at different times.*