

SUPPER MENU
No. 06
FRIDAY AND SATURDAY
FROM 10PM TO 1AM

Anchovy toast, café de Paris
8

Rock oysters ½ doz, seaweed butter and rye
28

Caviar service, traditional accompaniments
House — Grand Cru Baerii 30g / 50g
160 / 240
Giaveri, Beluga 30g / 50g
190 / 310

Gnocco fritto, bresaola and parmesan
8

Saucisson, Sicilian green olives
16

Lyonnais sausage, pickled chilli
16

Tomatoes, tonnato, basil and caper leaf
22

Charred romaine heart, guanciale, anchovy dressing
16

Skull Island prawns, Goolwa pipis, green harissa, fennel
27

Rigatoni, wood-roast tomato, cheese curds
34

Cavendish classic cheeseburger, special sauce and pickle
21

Cavendish House salad
12

French fries
8

CHEESE AND DESSERT

Cheese Service

Served with honeycomb and fruit bread

20

Today's gelato- white peach, champagne and rose

17

Baked Valrhona chocolate, crème fraîche

17

Affogato- espresso, vanilla gelato

House blend liqueur - or Grappa, Marionette Nocino

19

DESSERT COCKTAILS



Champagne Ramos

TANQUERAY, GELATO, ORANGE BLOSSOM, LEMON,

EGG WHITE, CHAMPAGNE

24

Chet Baker

AGED RUM, JAMAICAN RUM,

WEET VERMOUTH, HONEY BITTERS

22