

Bar SUPERNOVA

Cocktails 20

STEMS

Herb stem distillate, sesame, sweet chilli cordial

SERRANO

Patron, Serrano pepper, mango wine, patchouli

LIME LEAF

Grey Goose, lime leaf, Spanish vermouth, cherry blossom

BANANA

Dewars scotch, rectified coconut yogurt, black cardamom

STRAWBERRY GUM

Patron, strawberry eucalyptus, san pellegrino

JASMINE

Grey Goose, pear, green tea, amazake, san pellegrino

PEAS

St. Germain, peas, mint, san pellegrino

Highballs 18 (non-alc available)

Wine

Rotating Daily Selection

Glimmer Sparkling non-alc 12

Beer

Beer Supernova 10



Food

GRAZING BOARD 40

Three cheeses and three meats accompanied by fresh local fruit, marmalades, candied nuts, dried fruit, pickles and Livia sourdough

GILDA

Pickled guindillas anchovy, olives 5

MARINATED OLIVES 8

STRACCIATELLA

Peas, bc strawberries, nasturtium flowers 16

BOQUERONES AND PEPPERS

White anchovy, fire roasted capsicum 12

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Bring us all the
snacks!

Everything above
For 2 guests: 69 / For 4 guests: 135

Add ons

CAVIAR BUMP 5

DAILY CONSERVAS SELECTION

Potato chips, salsa 29

LIVIA SOURDOUGH

Bread and butter 6

EXTRA CHEESE OR MEAT PORTION 8

