

### Small Plates

<b>Warmed House Marinated Olives</b>	<b>df,vg,gf</b>	<b>10</b>
<b>Crispy Fries with Parmesan Rosemary Salt (Contain gluten)</b>	<b>gfo,dfo,vgo</b>	<b>8/12</b>
<b>Homemade Hummus and Babaghanoush served with Baguette</b>	<b>vg,df,gfo</b>	<b>16</b>
<b>Spanish White Anchovies on Fried Bread with Lemon and Herbs</b>	<b>df,gfo</b>	<b>18</b>
<b>Baked Camembert with Berry Compote and Baguette</b>	<b>v,gfo</b>	<b>22</b>
<b>Burrata with Homemade Chilli Oil and Korean Spiced Salami</b>	<b>vo,gfo</b>	<b>24</b>
<b>Homemade Falafel with Babaghanoush and Fresh Herbs</b>	<b>vg,df,gf</b>	<b>18</b>
<b>Spiced Cauliflower Bites with Mango Chimichurri</b>	<b>vg,df,gf</b>	<b>18</b>
<b>Roasted Pumpkin with Fried Chickpeas, Burnt Butter and Ricotta</b>	<b>v,dfo,gf</b>	<b>22</b>

### Large Plates

<b>Tempura Fried Chicken coated in House Made Chilli Jam</b>	<b>df</b>	<b>30</b>
<b>Roasted Pork Belly with Apple and Celeriac Salad and Herbs</b>	<b>df,gf</b>	<b>38</b>
<b>Mussels steamed in a Tomato and Citrus Broth, with Baguette</b>	<b>gfo,df</b>	<b>36</b>

### Sides

<b>Triple Cooked Crushed Potatoes with Gruyere and Spring Onions</b>	<b>gf,dfo,v</b>	<b>16</b>
<b>House Made Mac and Cheese in a Creamy Bechamel</b>	<b>v</b>	<b>14</b>
<b>Rocket, Pear and Parmesan Salad with Mustard Vinaigrette</b>	<b>v,gf,dfo</b>	<b>12</b>

### Sweet

<b>Vanilla Crème Brulee</b>	<b>gf</b>	<b>14</b>
<b>Champagne Chocolate Truffles</b>	<b>gf</b>	<b>4ea</b>

**Please see blackboard for any daily specials**

**gf ~ gluten free, df ~ dairy free, v ~ vegetarian**

**vg ~ vegan, o ~ option**

## Charcuterie

**1 for 18, 2 for 32, 3 for 44, 4 for 54**

**Italian Prosciutto** – 12 Month Cured Pork Leg

**Wagyu Salami** – Pressed and Lightly Spiced

**Mortadella** – Smoked Pork Sausage with Peppercorns

**Korean Spiced Salami** – Free Range Spiced Pork

*All served with Guendillas, Pickled Onions and Baguette*

## Cheese

**1 for 14, 2 for 26, 3 for 36, 4 for 44**

**Section 28 Mont Priscilla** – Semi-hard Cow's Milk with Ash, SA

**Bay of Fires Cheddar** – Sharp Clothbound Cheddar, TAS

**Long Paddock Bluestone** – Mild and Creamy Blue, VIC

**D'Argental Lingot** – Soft Double Cream, Lyon, FRA

**Vegan Persian Feta** – Almond and Cashew Milk

*All served with Quince Paste and Crackers*

**Chef's Choice Cheese and Charcuterie for 2      54**

*With all the Accompaniments*

### Small Plates

<b>Warmed House Marinated Olives</b>	<b>df,vg,gf</b>	<b>10</b>
<b>Crispy Fries with Parmesan Rosemary Salt (Contain gluten)</b>	<b>gfo,dfo,vgo</b>	<b>8/12</b>
<b>Homemade Hummus and Babaghanoush served with Baguette</b>	<b>vg,df,gfo</b>	<b>16</b>
<b>Spanish White Anchovies on Fried Bread with Lemon and Herbs</b>	<b>df,gfo</b>	<b>18</b>
<b>Baked Camembert with Berry Compote and Baguette</b>	<b>v,gfo</b>	<b>22</b>
<b>Burrata with Homemade Chilli Oil and Korean Spiced Salami</b>	<b>vo,gfo</b>	<b>24</b>
<b>Homemade Falafel with Babaghanoush and Fresh Herbs</b>	<b>vg,df,gf</b>	<b>18</b>
<b>Triple Cooked Crushed Potatoes with Gruyere and Spring Onions</b>	<b>gf,dfo,v</b>	<b>16</b>

**Wednesday Night Pasta and Risotto Night**  
**Your Choice of the Weekly Pasta or Risotto**  
**Glass of Matched Wine**  
**Baguette with Olive Oil and Balsamic**  
**Rocket, Pear and Parmesan Salad**  
**\$40pp**

### Sweet

<b>Vanilla Crème Brulee</b>	<b>gf</b>	<b>14</b>
<b>Champagne Chocolate Truffles</b>	<b>gf</b>	<b>4ea</b>

**Please see blackboard for any daily specials**

**gf ~ gluten free, df ~ dairy free, v ~ vegetarian**

**vg ~ vegan, o ~ option**