

## Smaller

<b>Warm House Marinated Olives</b>	gf,vg,df	<b>8</b>
<b>Fries, Parmesan Rosemary Salt, Paprika Aioli</b>	gf,dfo,vgo	<b>10</b>
<b>Spanish White Anchovies, Fried Bread, Lemon</b>	df, gfo	<b>14</b>
<b>Baked Camembert, Honey, Thyme, Baguette</b>	gfo,v	<b>16</b>
<b>Burrata, House Chilli Oil and Baguette</b>	gfo,v	<b>20</b>
<b>Roast Pumpkin, Goats Curd, Burnt Butter</b>	gf,dfo,v	<b>16</b>
<b>Salt and Pepper Squid, Lemon Aioli</b>	gf,df	<b>18</b>
<b>Beef and Pork Polpetta, Napoli, Parmesan</b>	gfo,dfo	<b>18</b>

## Larger

<b>Grilled Lamb Backstrap, Crushed Minted Peas</b>	gf,dfo	<b>34</b>
<b>Tempura Popcorn Chicken, Chilli Jam</b>	df	<b>26</b>
<b>Mussels, Chilli Citrus Broth, Baguette</b>	dfo,gfo	<b>32</b>
<b>Eggplant Parmigiana, Baguette, Herbs</b>	gf,dfo,v	<b>22</b>

## Sides

<b>Triple Cooked Potatoes, Gruyere, Chives</b>	gf,dfo,v	<b>14</b>
<b>Char-Grilled Broccoli Steak, Anchovy Butter</b>	gf,dfo,vo	<b>14</b>
<b>Rocket, Pear, Parmesan Salad</b>	gf,dfo,v,vgo	<b>12</b>

**Please see blackboard for any specials**

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

**vg ~ vegan, o ~ option**

## **Charcuterie**

**1 for 16, 2 for 30, 3 for 40, 4 for 48**

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

**Beef Bresaola – Air Dried Beef Loin**

**Mortadella – Smoked Pork Sausage with Peppercorns**

**Chilli and Fennel Lonza – Cured Pork Loin**

*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**

**Tweed Valley Farmhouse Blue – Cow's Milk, NSW**

**Shepherds Way Triple Cream Brie – Cow's Milk, NSW**

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

*All served with Quince Paste and Crackers*

**Chef's Choice Cheese and Charcuterie for 2      52**

*With all the Accompaniments*