

# DINNER FROM 6PM

## TAPAS

- House marinated olives \$7
- Sourdough toast, roast garlic cloves, e.v.o.o \$7
- Hand cut chips, smoked paprika salt, aioli \$7
- La buche d'Affinois cheese, quince paste, charred fig & fennel bread \$11
- Baby chorizo sausage, grilled lemon wedge \$11
- Sweetcorn, leek & brie potato croquettes (4), red pepper rouille \$11

## CHARCUTERIE

- Larder Board** : Chicken & rosemary terrine, chorizo, prosciutto, marinated olives, fetta, ciabatta, croutons (to share or not!) \$33
- Duck liver parfait, toast, pine nuts \$9
- Chicken & rosemary terrine, eggplant chutney, cornichons, croutons \$11

## VEGETARIAN

- Baked potato gnocchi, sage roasted pumpkin, goat cheese, pesto, ciabatta \$22
- Sauteed wild mushrooms, toasted brioche, la Buche d'Affinois cheese, rocket salad, truffle oil \$24

## MAINS

### WINTER BOWLS

- Winter bowl meals served with Artisan Loafers bread flute...
- Seasonal Provencale vegetable hot pot, organic cracked wheat, avocado, sour cream & coriander salsa V \$23
- Chicken & sweet corn Ajaccio (chicken & corn stew) kumara potatoes, courgettes, tomato & chilli jam, brown rice \$26
- Spanish style, slow braised lamb, chickpeas, red peppers, green olives, cucumber riata \$27

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- Crispy skinned Salmon fillet, spinach, avocado, cherry tomato & asparagus salad \$28

- Porterhouse Steak (200g), hand cut potato chips, fried egg, tomato & chilli jam, salsa verde butter, rocket leaves \$32

### SIDES

- Grilled asparagus \$6.5
- Roasted Kipfler & sweet potatoes \$6

### CHEESE BOARD

- Served with quince paste, red wine poached fruits, multi-grain fruit loaf croutons & water crackers

1 cheese \$14 2 cheeses \$19 3 cheeses \$24

## CHEESE BOARD

Served with quince paste, fruit poached in red wine, fruit toasts croutons & crackers

1 cheese \$14

2 cheeses \$19

3 cheeses \$24

La Buche d'Affinois, FRA

A soft, silky, mild & buttery cows milk cheese

Maffra Black 12 months aged cheddar, VIC

A tasty, matured cheddar with a smooth buttery texture

Saint Geric Blue, FRA

Cow's milk, soft texture, creamy subtle flavour, lingering earthy tones

## SWEETS

New Norcia Pan Chocolatti \$4

Vanilla crème brulee, toasted walnut loaf, house made plum jam \$12

Steamed banana pudding, caramel sauce, mascarpone \$12

## COFFEE

Espresso \$3

Flat white, cappuccino, long black, latte, short mac \$4

Chai latte, long mac \$4.5

Mocha, hot chocolate \$5.5

Decaffeinated coffee, almond or soy milk \$0.5

## LOOSE LEAF TEA : FOR ONE/FOR TWO \$4.5/\$8

English breakfast, Earl grey, Peppermint, Chamomile, Green, House made Chai

## AFTER MEAL DRINKS

Valdespino Pedro Ximenez sherry, ESP \$9

Rich, thick & sweet, with honey & dates on the palate

Diplomatico Reserva rum, VE \$10

Sweet & spicy with notes of cinnamon, cloves & molasses

Talisker 10 yr Single Malt, SCO \$10

Made by the sea... From the only distillery on the Isle of Skye. A richly flavoured maritime malt

Heart cackle warming stuff...