

## Tapas & Charcuterie

*Our selection of hand made or specially sought out products*

### Charcuterie

#### Larder board

Chicken & rosemary terrine, chorizo, shaved prosciutto, duck liver parfait marinated olives, fetta, lentils, ciabatta & croutons **\$34**

#### Ciabatta

olive oil, aged balsamic, flaked sea salt VG **\$6**

#### House marinated olives

DF, GF, VG **\$7**

#### Grilled chorizo

grilled lemon cheek GF **\$9**

#### Duck liver parfait

onion jam, sourdough, pinenuts **\$9**

#### La buche d'Affinois cheese

quince paste, fig & fennel toast VG **\$11**

#### Croquettes

Sweetcorn, leek, brie & potato, red pepper rouille VG **\$11**

#### Beer battered fish goujons

tartare, lemon **\$15**

## From the grill

#### **Slow cooked Pork belly**

fennel salad, apple relish GF **\$30**

#### **250g Porterhouse**

sauce Bearnaise, rocket leaves GF **\$32**

#### **Salmon fillet**

asparagus, avocado, cherry tomato, spinich salad, capsicum rouille GF **\$28**

*You may choose a side of steak frites, sauteed green veg or our salad of the day to accompany your meal  
(See our cabinet or specials)*

## Salads & Sides

**Chips, smoked paprika salt, aioli**

VG GF DF **\$6**

**Sauteed seasonal green veg**

VG DF GF **\$8**

**Salad of the Day \$16**

-add smoked salmon or smoked chicken **\$5**

**Spinach, char grilled asparagus & avocado salad,**

grape tomato, pine nuts, shaved pecorino, balsamic dressing VG GF **\$17**  
-add smoked salmon or smoked chicken **\$5**

## Pizzettino™:

stuffed Roma style pizza pockets

Wild mushrooms & broccoli Pizzettino, toma (italian brie) VG **\$14**

Tomato braised meatball Pizzettino, Bocconcini, fresh basil **\$14**

Roasted chicken & pancetta Pizzettino, potato, sundried tomato, goats cheese **\$15**

Grilled Swordfish Pizzettino, red peppers, courgettes, fried capers **\$15**



## Dessert

**Warm chocolate fudge brownie,** black cherry icecream GF VG **\$12**

**Orange & almond cake,** double cream orange caramel sauce, GF VG **\$12**

**Italian Gelato,** 150ml individual portions  
Chocolate, Strawberry, Vanilla, Ferrero or Passionfruit **\$6 ea**

#### 1 or 2 cheese board

-La buche d'Affinois soft cheese

-Mafra, black wax farmhouse cheddar

with quince paste, fig and fennel toast, red wine poached fruits **\$12/ \$18**

**VG Vegetarian GF Gluten Free DF Dairy Free**