

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**

Main

Squid bruschetta

sourdough toast, grilled baby squid, cannellini beans, chilli, rocket, lemon dressing (DF) **\$23**

Salad of the Day \$16

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

Spinach, asparagus & avocado salad,

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

Pulled beef brisket burger

brioche bun, grilled onion, field mushroom served with chips **\$22**

Salmon fillet

asparagus, avocado, cherry tomato, baby potatoes, wilted spinach, capsicum rouille (GF) **\$28**

250g Porterhouse

sauce Bearnaise, steak fries, rocket leaves **\$32**

Add to your order or on its own...

Chips, smoked paprika salt, aioli

(VG, GF, DF) **\$6**

Sauteed seasonal green veg

(VG, GF) **\$8**

Pasta

Orecchiette, baby calamari, rocket, lemon **\$24**

Linguine, crab, shaved garlic, chilli, parsley, grilled lime **\$25**

Fettuccine, roasted chicken, wild mushrooms, radicchio, pine nuts, parmesan cheese **\$24**

Pappardelle, braised veal shank, roasted green chilli & basil pesto **\$24**

Dessert

Warm chocolate fudge brownie, black cherry ice cream (GF, VG) **\$12**

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

Italian Gelato, 125ml individual portions
Chocolate, Strawberry, Vanilla,
Hazelnut Ferrero **\$4.9 ea**

1 or 2 cheese board

-*La buche d'Affinois soft cheese*
-*Mafru, black wax farmhouse cheddar*
with quince paste, fig & fennel toast,
red wine poached fruits **\$12/ \$18**

VG Vegetarian GF Gluten Free DF Dairy Free