

Part 1. Food

Cheese Board

Any 3 **\$30**

Any 4 **\$35**

served with matching condiments and home-made lavosh

Rocchetta (Italy) - "triple milk" soft cheese made from goat, cow and sheep milk.

Sainte Maure (France) – a classic goat chevre

Truffle Parmesan (Italy) - blends two wonderful flavours, that of Grana Padano and Italian truffles.

Bleu D’Auvergne (France) - blue vein cheese

Camembert (Australia) – a classic white mould cheese

Grilled Camembert **\$16**

deliciously oozy Barossa Camembert, served with home-made lavosh, orange marmalade and walnuts.

Meat Platter **\$30**

selection of three meats with matching condiments and bread sticks

Duck & Chicken Liver Pate **\$16**

made in house and served with grilled Turkish bread, cornichons, caramelised onion and shaved butter

A Jar of Pickled Mussels **\$10**

served with seaweed salad and dark rye crisps

Scallops and Bacon Sliders **\$14**

with fennel slaw, orange crème fraiche and parsley oil.

Mushrooms and Beets **\$12**

with goats cheese, horse radish and dark rye croutons

Baby Lettuce Cups **\$12**

with thinly sliced prosciutto, radish, prune mayo and shaved walnuts.

Chorizo tapas style **\$12**

with guacamole, hot tomato sauce, Spanish onion and coriander. Served on a grilled baguette

Warm olives **\$5**

with ciabatta and olive oil and balsamic vinegar