

PART 1. FOOD

OYSTERS \$3 EA

HOUSE SMOKED OLIVES \$6

HOUSE PICKLES \$6

CHEESES ANY 3 / ANY 4 \$30 / \$35

SERVED WITH MATCHING CONDIMENTS AND HOUSE BAKED LAVOSH.

ROCCHETTA (ITALY) - "TRIPLE MILK" SOFT CHEESE MADE FROM GOAT, COW AND SHEEP MILK.

ROSSO DI LANGA (ITALY) - COW AND SHEEP, WASHED RIND

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

MEATS \$35

SELECTION OF THREE MEATS WITH MATCHING CONDIMENTS SERVED WITH HOUSE BAKED BREAD STICKS.

MIXED PLATTER \$40

TWO CHEESES, TWO MEATS, PATÉ & OLIVES.

SERVED WITH GRILLED CIABATTA.

SPRATS ON TOAST	\$10
CHILLI, GARLIC, LEMON, CAPERS AND PARSLEY SERVED WITH GRILLED CIABATTA.	
GRILLED CAMEMBERT	\$16
ORANGE MARMALADE AND WALNUTS. SERVED WITH HOUSE BAKED LAVOSH.	
DUCK & CHICKEN LIVER PATÉ	\$14
CORNICHONS, CARAMELISED ONION, SHAVED BUTTER. MADE IN HOUSE AND SERVED WITH GRILLED CIABATTA.	
BRIOCHE SLIDERS (2)	\$14
PULLED PORK AND KIMCHI.	
BEETROOT AND CRÈME FRAICHE SPREAD	\$14
MARINATED FETA, WALNUT AND HAZELNUT DUKKAH. SERVED WITH GRILLED CIABATTA.	
MUSHROOM TOAST	\$12
GOATS CURD, TRUFFLE OIL	
SEMI CRUDO CHORIZO	\$14
SMOKED BLACK VINEGAR REDUCTION, CAPSICUM SPREAD & CARAMELIZED ONIONS. SERVED WITH GRILLED CIABATTA.	
PORK AND VEAL MEATBALLS	\$16
IN TOMATO SUGO WITH TRUFFLE PARMESAN. SERVED WITH GRILLED CIABATTA.	