

WINE ROOM

Bar Snacks

House Marinated Mount Zero Olives (GF/DF/V)	/ 7
Apple Bark Smoked Pressed Lamb Croquette w Aioli	/ 8
Quail Scotch Egg w Tomato Relish	/ 11
Cured Scallop, Cucumber w Mango Sorbet Montadito	/ 9
Baby Zucchini Flower, Taleggio, Basil, Black Berry Jam	/ 9
Forest Mushroom & Goats Cheese Arancini	/ 9
Polenta & Truffle Chips w Cauliflower	/ 9

Grazing Boards

Ploughman's Board

Chefs Selection of Cured Meats, House-Made Terrine, Cornichon, Caper Berries, Soused Onion, Beetroot & Horseradish Relish, Scotch Egg, Mustard, Cheddar Cheese, Toasted Bread, Salted Caraway Crackers / 50

Meat Board

Duck Prosciutto, Calabrese Salami, Prosciutto, House-Made Terrine, Mt Zero Olives, Cornichon, Caper Berries, Soused Onion, Toasted Bread & Salted Caraway Crackers / 33

Vegetarian Board

Arancini, Polenta Chips, Zucchini Flower, Marinated Peppers, Olives Beetroot Relish, Lentil Emulsion, Soused Onion, Salted Caraway Crackers / 32

APERITIVO HOUR

\$7 Selected Bar Snacks / \$10 Aperitivo's / 5pm - 7pm Wed-Saturday