

# WINE & LARDER

## Snacks

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sourdough baguette, <i>whipped butter, sea salt</i> <b>gfo</b> <i>olive oil &amp; balsamic available on request</i>	6
freshly shucked oysters <b>gf, df</b>	5 ea
+ <i>red wine mignonette &amp; tobiko caviar</i>	6 ea
+ <i>salsa verde</i>	6 ea
warm marinated mixed olives <b>v, gf, df</b>	7
baked scallop in half shell, <i>nduja butter, herb crumb</i>	8 ea

## Plates

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chicken liver parfait, <i>pickled cucumber &amp; onion, brioche</i>	21
taleggio & nduja croquette, <i>white wine, cream &amp; herb sauce</i>	16 ea
salt & pepper calamari <i>lime aioli</i> <b>gf, df</b>	16
beef tataki, <i>lychee ponzu, crispy kale, shallot</i> <b>gf, df</b>	25
salmon gravlax, <i>dill, olive oil, capers, lemon</i> <b>gfo, df</b>	20
asparagus, <i>ricotta, pecorino, lemon</i> <b>v, gf</b>	16
swiss gruyere tart, <i>pear, cabbage, hazelnut</i> <b>v</b>	19
crispy potatoes, <i>sherry vinegar, garlic aioli</i> <b>v, gf, df</b>	15
king prawns, <i>seafood bisque, tarragon</i> <b>gf</b>	32
provincial salad, <i>capsicum, eggplant, pine nuts, endive, feta, olives</i> <b>v, gf</b>	18

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steak sirloin, <i>paris butter, smoked pork, caramelised cabbage</i> <b>gf</b>	38
spatchcock chicken, <i>celeriac purée, sherry sauce</i> <b>gf</b>	35

## Something Sweet

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chocolate ganache tart, <i>toasted walnuts, cherry gel</i> <b>v</b>	12
ginger ice cream, <i>chilli rock sugar</i> <b>v, gf</b>	11
lemon curd mille-feuille, <i>strawberries, vanilla chantilly</i> <b>v</b>	14
affogato espresso <i>vanilla ice cream, pedro ximenez sherry</i> <b>v, gf</b>	14

## Cheese & Charcuterie served w accompaniments **gfo**

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*please see blackboard or staff for daily cheese selections (60gms)*

one cheese 16 | two cheeses 28 | three cheeses 35 | four cheeses 42

wild venison gin botanical salami <i>perfumed and mineral</i> <b>df</b>	17
black truffle squid ink salami <i>whole cut pig fat and pork shoulder</i> <b>df</b>	17
capocollo pork neck <i>salted, cured &amp; dried for 5 months</i> <b>df</b>	13
lonza pork loin <i>seasoned with herbs &amp; spices</i> <b>df</b>	14
provence saucisson <i>herbaceous dry cured pork</i> <b>df</b>	17