

CHARCUTERIE



All charcuterie and cheese selections are complimented with home-made quinoa and molasses soda bread, crispy baked artisan bread. Sicilian and Kalamata olives, Peruvian pepper drops, home-made pickled root vegetable ribbons and stewed fig, apricot and apple chutney.

Prosciutto di San Daniele (18mth) - ITA 14

Aromatic and sweet with a lingering aftertaste that is fruity and delicate. Made solely from pigs born and bred in Italy.

Duroc Jamon Serrano (18 mth) - SPN 13

Dark coloured, nutty and rich in flavour with a delicious saltiness.

Morcon Ahumado - SPN 14

Classic Spanish salami. Smoked with hot chili, garlic, sweet paprika, pepper, coriander, nutmeg and rum.

Cabecera de Cerdo - AUS 14

Spiced, air-dried, cured pork neck with clean, slightly salty notes.

Chorizo Pamplona - SPN 12

Large style, air-cured Spanish chorizo with a strong paprika flavour and dry finish.

Culatello - ITA 12

The king of cured meat! A robust and delicious pork flavour redolent of the 500 year old Italian caves where this salami it spends at least 12 months drying. Soft and subtle texture with a slightly dry finish.

Saint - SPN 13

Aromatic sweet pork salami, filled with anise and fennel.

Salchi Bosque - SPN 13

Made with forest mushrooms soaked in white wine. The sweet pork and earthy mushroom flavour makes this salami unforgettable.

Truffle Sopressa - ITA 14

Infused with Italian black summer truffles, delivering an earthy aroma to the natural pork. A delicious and subtly infused salami.

Duck Bresaola - AUS 14

35 day cured duck breast infused with orange zest, red chili and caraway seeds.

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CHEESE

- Cabot Clothbound Cheddar - USA** 14
Rich, full-bodied, fruity and nutty cheddar with a slight caramel flavour and a dense, crumbly texture.
- Marcel Petite Comte (12mth) - FRA** 13
Comte is a type of cow's milk Gruyere that is ripened for 12 months to produce a sweet, nutty flavour with a lingering finish.
- Mahon Mini - SPN** 13
Intense and delicious. Made from raw cow's milk, this Mahon has a beautiful aroma, a sharp lemony finish and a hard, crumbly texture.
- St. Secret Buche en Cloche - FRA** 14
This pure goat's cheese is cave ripened to develop a rich, creamy and slightly tangy flavour. A dependable cherve with a dry, crumbly centre surrounded by a ring of soft cheese.
- Cypress Grove Midnight Moon - USA** 13
Semi-Hard goat's milk cheese. Nutty and brown buttery up front with a long caramel finish. Aged six months or more, this blushing, ivory-coloured cheese is dense and smooth with a slight crunch.
- Onetik Chebris - FRA** 13
This cheese is semi-hard made with a blend of goat and ewe's milk, the rind is thick with and yellow-grey. The flavour is sweet, creamy and refined with hints of olive, hazelnut and fig.
- Le Marquis Chevre du Pelussin - FRA** 14
Aged in traditional wooden packaging encourages the goat's milk cheese to mature to an exceptionally soft silky texture. Its flavour is delectably mild with a lingering lemony tang and creamy mouth-feel.
- Woombye Truffle Triple Cream Brie - QLD** 14
An indulgent combination of rich triple cream and earthy delicious truffles.
- Colston Basset - ENG** 14
The blue cheese allows full-bodied complex, intensely rich, deep earthy flavour to develop. A luscious and deliciously creamy hand-ladled Stilton.
- Ocelli Testun di Barolo - ITA** 14
Ancient Italian mountain cheese made from a mixture of sheep and goats milk matured in 'wine must' creating a fresh grape sweetness.
- Tarago River Red - AUS** 13
A soft, subtle well balanced creamy cow's milk cheese. The rind is washed in a light brine, resulting in sticky orange aromatic flavour.
- Smoked Sesame Cheese - AUS (VV)** 13
A delicious hand crafted sesame cheese smoked to perfection. Made from natural ingredients this cheese has a rich, smoky flavour. Perfect for vegans and cheese-lovers.

ADDITIONS

- Wild Mushroom Terrine (VV)** 13
Enoki, chestnut, shitake and oyster mushrooms with brandy sautéed spring herbs and root vegetables wrapped in preserved lime quinoa crepes.
- Whites Anchovies - SPN** 13
White anchovy fillets marinated in fermented lemon olive oil.
- Black Lump Caviar - ICE** 17
Firm, light crunchy texture with an earthy salt flavour.