

Part 1. Food

All week treats:

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

Meat Platter **\$35**

selection of three meats with matching condiments and bread sticks

Pickled Mussels (3 pc) **\$8**

with seaweed salad, served on puffed rice paper

Grilled Camembert **\$16**

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

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

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

Warm olives **\$5**

with ciabatta and olive oil and balsamic vinegar

Wednesday to Saturday treats:

Roo and Peach Tartare **\$18**

with cornichons, caper berries and parsley. Served with quail egg and homemade lavosh.

In House Cured Salmon **\$18**

with cucumber, cream cheese and lime gel. Served with saffron sponge cake.

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.

(vegetarian option available)

Chorizo tapas style **\$12**

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