

ARTISAN SELECT SMALL PLATES

Arancini

- Four cheese filled, crumbed crusted balls, served warm on a bed of rocket salad, sprinkled with melted parmesan and Japanese mayo .

\$19

Chilli Beef Empanadas

Golden, hand-crimped pastries filled with spiced beef, smoky chilli, and aromatic herbs — a bold, comforting bite with a fiery twist. Perfect to share... or not. Appetiser size

\$26

Baked Camembert

Gently warmed South Australian cheese, drizzled with local organic honey, topped with walnut and cranberry

\$26

Cheese & Charcuterie Grazing Board

Includes a selection from; *Cheddar* -English aged for minimum 500 days, *Bleu D'Auvergne* and a creamy *Triple Brie* from Adelaide. Our charcuterie includes meat freshly sliced in-house from a *Sopressa Milano* sausage containing a hint of red wine, infused with black pepper, a gorgeous *Black Angus Bresaola* sausage from pure bred Black Angus beef, cured in a mix of salt and pepper, bay leaves and juniper then slow aged and air dried for 3 months. Finally, the King - thinly sliced *Prosciutto di Parma* - hand selected legs from Parma, salted before being hung for at least 16 months.

Grazing boards served in small (1-2 persons) \$36, medium (2 - 4 persons) \$46 or large (4 - 6 persons) \$56