

WINE LIBRARY

MENU

Gordal olives 10

Sydney rock oysters, natural 5ea.

Pioik sourdough, olive oil 8

Gruyere croquette, salsa picante 14

Ricotta stuffed zucchini flower, mint, piquillo salsa 10ea.

Chicken liver parfait, sourdough, pickles 22

Burrata, roast capsicum, sourdough 23

Confit fennel, Calabrian chili, black olive, Buffalo feta 21

Potato dumplings, romesco, smoked speck, charred onion 23

CHARCUTERIE

Full blood Wagyu Bresaola 15

Truffle Salami 15

Prosciutto di Parma 18 month 15

Cured meat selection 30

CHEESE

Kris Lloyd white mould, Jersey cow,
Adelaide Hills, S.A 15

Charltons Choice buffalo blue,
Gippsland, Victoria 15

Section 28 'Sunrise' semi-hard, cow,
Adelaide Hills, S.A 15

Selection of three cheeses 30

DESSERT

Chocolate fudge torte, salted caramel, hazelnut praline cream 16