

WINE LIBRARY

MENU

Gordal olives 10

Sydney rock oysters, natural 5ea.

Pioik sourdough, Alto olive oil 8

Gruyere croquette, salsa picante 14

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

Chicken liver parfait, sourdough, pickles 22

Buffalo Mozzarella, roast yellow peach, basil 23

Baby Cos salad, walnuts, currants, eschalot dressing 13

Ravioli, ricotta, sugo Napoletano, basil 28

CHARCUTERIE

Full blood Wagyu Bresaola 15

Salami Calabrese 15

Prosciutto di Parma 18 month 15

Cured meat selection 30

CHEESE

Sheep's Sensation

Gippsland, Victoria 15

Charlston's Choice buffalo blue,

Gippsland, Victoria 15

Aeschlenberg, cow, semi hard

Gruyere, Switzerland 15

Selection of three cheeses 30

DESSERT

Dark chocolate mousse, macerated cherries, roast hazelnut 16