

# WINE LIBRARY

## MENU

Gordal olives 10

Sydney rock oysters, natural 5ea.

Pioik sourdough, Alto olive oil 8

Gruyere croquette, black garlic mayo 14

Ricotta stuffed zucchini flower, mint, piquillo salsa 8ea.

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Chicken liver parfait, sourdough, pickles 23

Buffalo Mozzarella, roast yellow peach, basil 23

Baby Cos salad, walnuts, currants, eschalot dressing 13

Chargrilled Octopus, cauliflower, salsa verde 29

## FRESH PASTA

Fettuccine, ricotta, sugo Napoletano, basil 26

Spanner Crab Spaghetti, zucchini flower, chili 38

## CHARCUTERIE

Full blood Wagyu Bresaola 15

Salami Calabrese 15

Prosciutto di Parma 18 month 15

## Cured meat selection 30

## CHEESE

Holy Goat 'La Luna' goat, Sutton Grange, Victoria 15

Charltons Choice buffalo blue, Gippsland, Victoria 15

Aeschlenberg, cow, semi hard, Gruyere, Switzerland 15

## Selection of three cheeses 30

## DESSERT

Dark chocolate mousse, macerated strawberries, roast hazelnut 16