

# WINE & LARDER

FOOD

## small

house made sourdough focaccia, <i>smoked butter, sea salt</i> <b>gfo</b>	6
freshly shucked oysters <b>gf, df</b>	5 ea
+ <i>red wine mignonette &amp; tobiko caviar</i>	6 ea
+ <i>watermelon granita, pickled rind, pearls</i>	6 ea
warm marinated mixed olives <b>v, gf, df</b>	10
olasagasti anchovy, <i>padron pepper, toum, fried bread (2)</i> <b>df</b>	14
smoked cod pate, <i>pickled cucumber, sourdough crumpet</i>	16
nduja & curry croquette, <i>dill crema (2)</i> <b>gf</b>	14

## medium

5 spice calamari, <i>spring onion aioli</i> <b>gf, df</b>	16
beef tataki, <i>lychee ponzu, crispy kale, shallot</i> <b>gf df</b>	28
market fish crudo, <i>wasabi emulsion, radish, green oil, matchstick chips</i> <b>gf, df</b>	28
chilled broccolini, <i>sesame dressing, almond</i> <b>v, gf, df</b>	14
burrata, <i>shortbread tart, pickled baby beetroot, radicchio, honey, thyme, hazelnut</i> <b>v</b>	28
crispy potatoes, <i>apple cider vinegar, chef's fry sauce</i> <b>v, gf, df</b>	15

## large

angus beef cheeks, <i>schezuan potato pavé, carrot &amp; miso purée, caper leaves</i> <b>gf</b>	39
torched pumpkin, <i>labneh, chimichurri, pepitas, chickpeas</i> <b>v gf</b>	34

## to finish

salted caramel & walnut tart, <i>creme fraiche</i> <b>v</b>	13
ginger ice cream, <i>chilli toffee</i> <b>v, gf</b>	11
coconut parfait, <i>pineapple, mint gel, shortbread crumb</i> <b>v</b>	13
affogato espresso, <i>vanilla ice cream, pedro ximenez sherry</i> <b>v, gf</b>	14

**cheese** - please see blackboard or staff for cheese selections (60gms)

one cheese	16	three cheeses	38
two cheeses	27	four cheeses	49

**charcuterie** - available individually or in addition to cheese (80gms)

**by Saison Salumi, Fortitude Valley, QLD**

black truffle & squid ink salami - <i>whole cut pig fat and pork shoulder</i> <b>df</b>	17
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**by Quattro Stelle, Sydney, NSW**

capocollo - <i>pork neck salted, cured &amp; dried for 5 months</i> <b>df</b>	16
bresaola - <i>air dried salted beef, lean, tender &amp; sweet</i> <b>df</b>	16

**gfo:** gluten free option available **gf:** gluten free **df:** dairy free **v:** vegetarian

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