

WINE BANK

on view

Charred Salted Edamame: The perfect wine bar snack \$6 V VE GF

Warm Mount Zero Olives: Mount Zero Olives \$8 V VE GF

Double Cream Brie: 50g serve with muscatels, quince paste, pear & house made lavosh \$16 V GFO

Aged Cheddar: 50g serve with muscatels, quince paste, pear & house made lavosh \$16 V GFO

Creamy Blue: 50g serve with muscatels, quince paste, pear & house made lavosh \$16 V GFO

Camembert au Four: 125g Baked camembert with garlic, rosemary & honey. Served with house made bread, pear & walnuts \$22 GFO

Charcuterie Board: Cured meats, house pickles, & house made bread \$17 GFO

Exotic Mushroom Pate: Mushroom, onion & herbs with house made lavosh & bread \$17 V VE GFO

Chicken Liver Pate: House made lavosh & bread \$18 GFO

Caprese Salad: Bocconcini, tomato, basil leaves dressed with virgin olive oil, salt & pepper \$11 V GF

Rocket & Parmesan Salad: Balsamic, salt & pepper \$11 V GF

Tomato & Basil Bruschetta: Red onion & balsamic \$11 V VE GFO

White Anchovies & Capsicum Bruschetta: White anchovies & roasted capsicum \$12 GFO

Mushroom & Truffle Bruschetta: Roasted marinated mushrooms & truffle oil \$12 V VE GFO

Onion Jam & Goat Cheese Bruschetta: Caramelized onion jam & Meridith Goats Cheese \$13 V GFO

Rare Roast Beef Bruschetta: Rare roast beef & horseradish cream \$13 GFO

Lobster Rolls: Lobster, celery, chives, kewpie mayo served in brioche sliders with kettle chips \$19

Bowl of Chips: Chips served with garlic aioli or relish \$9 V VE GF

Mushroom Arancini: Shitake, porcini & portobello arancini balls with truffled aioli & parsley \$15 V

Saganaki: Preserved lemon, pine nuts & parsley \$15 V GF

Garlic & Chilli Prawns: Pan fried prawns, chilli, garlic served with house made bread \$17 GFO

Smoked Trout Terrine: Terrine of smoked trout & salmon. Served with house made pickles, lavosh & bread \$18 GFO

Traditional Italian Style Meatballs: Traditional meatballs of beef & pork. Served in rich Napoli sauce with house made bread \$17 GFO

Please See Boards for Mains & Specials.

See Staff for Cakes & Desserts.

Thank You.

V- Vegetarian, VE- Vegan, GF- Gluten Friendly, GFO- Gluten Friendly Option