

# 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:** 50 gram serve with muscatels, quince paste, pear & house made lavosh \$14 V

**Aged Cheddar:** 50 gram serve with muscatels, quince paste, pear & house made lavosh \$14 V

**Creamy Blue:** 50 gram serve with muscatels, quince paste, pear & house made lavosh \$14 V

**Charcuterie Board:** Cured meats, house pickles, & house made bread \$15

**Pork Terrine:** Terrine of pork, pistachio & fig wrapped in prosciutto served with house made bread and pickles \$16

**Exotic Mushroom Pate:** Mushroom, onion & herbs with house made lavosh & bread \$14 V

**Chicken Liver Pate:** House made lavosh & bread \$16

**Caprese Salad:** Bocconcini, tomato, basil leaves dressed with virgin olive oil, salt & pepper \$9 V GF

**Green Salad:** Fresh leafy salad with a lemon dressing \$7 V VE GF

**White Anchovies & Roasted Capsicum Bruschetta:** White anchovies & roasted capsicum \$11

**Mushroom & Truffle Bruschetta:** Roasted marinated mushrooms & truffle oil \$11 V

**Rare Roast Beef Bruschetta :** Rare roast beef & whole grain mustard cream \$13

**Lobster Rolls:** Lobster, celery, chives, kewpie mayo served in brioche sliders with kettle chips \$18

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

**Mushroom Arancini:** Shitake, porcini & portobello arancini balls with truffled aioli & parsley \$12 V

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

**Potato Prawns:** Potato wrapped prawns with lettuce to wrap, deep fried & delicious \$14 GF

**Seafood Spring Rolls:** Fried Spring rolls, with Prawn, fish, squid, seasoned with vegetables and spearmint served with lettuce, shallots and mint to wrap \$14 GF

**Marinated Tofu:** Tofu marinated in soy, maple, ginger & garlic served with a cucumber, mint, coriander & chilli salad \$14 V VE

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

**Traditional Italian Style Meatballs:** Traditional house made meatballs served in rich Napoli sauce with our chargrilled house made bread \$16

**Please See Our Daily Specials Black Board & Selection Of House Made Desserts & Cakes**