

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 \$16 V GFO

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

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

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

Pork Terrine: Terrine of pork, pistachio & fig wrapped in prosciutto served with house made bread and pickles \$18 GFO

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

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

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 \$8 V VE GF

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 & whole grain mustard 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

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

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

Traditional Italian Style Meatballs: Traditional house made meatballs served in rich Napoli sauce with our chargrilled house made bread \$17 GFO

Please See Our Specials Board for Larger Plates

Ask Our Staff for Cakes & Desserts

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