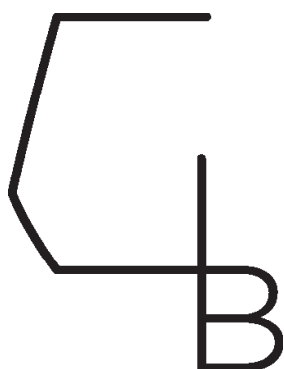


SNACKS

Fresh bread, Pepe Saya butter	6
Anchovy, guindilla pepper, garlic toast (3)	8
Ham and cheese croquette (3)	8
Flamed sobrassada, honey, sweet potato crisps	8
Beef tartare, chives, pickled shallot, mustard cream	8
Mortadella baguette, cheddar, olive, rocket, aioli	16
Kingfish crudo, kiss pepper, sea blite	16
Bekaa chicken wings, yoghurt, rose	16
Heirloom tomatoes, burrata, pickled garlic, thyme	18
Grilled tiger prawns, lardo, tomato, fennel	18
Lamb rump, potato frites, chermoula	18



PRESERVES

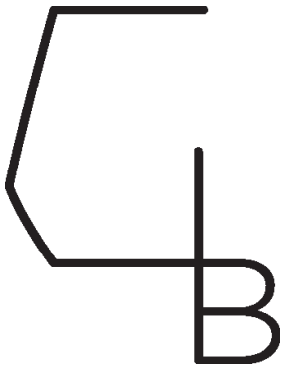
House marinated olives	8
Hummus, za`atar, charred bread	8
Tuesday Foods sardines in escabeche	12
Country pork terrine and piccalili	12
Duck liver parfait	12
Cuca anchovies in olive oil	14

THE BOARDS

THE VEGAN	38
House-made vegan charcuterie with a mixture of salt-baked vegetables, a vegan cheese, roast pear, house pickles, vegan lavosh and bread	
LITTLE ITALY	48
Selection of three Italian style salumi and one cheese, roasted pear, house pickles, house lavosh and bread	
THE SPANISH QUARTER	48
Selection of three Spanish style salumi and one cheese, roasted pear, house pickles, house lavosh and bread	
CHEESE DREAMS	48
One fresh, a blue, an aged and a funky cheese with accompaniments including house lavosh	

SALUME

PROSCIUTTO DI PARMA	16
Villani, Italy. Cured pork leg, aged for 24 months.	
PANCETTA STESA PEPATA	14
Salumi Aus, NSW. Black pepper dusted, cured and aged pork belly.	
TRUFFLE SALAMI	16
Quattro Stelle, NSW. Salami flavoured with truffle, robust and full flavoured.	
N'DUJA TRADIZIONALE	14
Quattro Stelle, NSW. Traditional Calbrian style, spreadable salami with spice.	
CANTINPALO	12
Rodriguez Bros., NSW. Spicy chorizo sausage made using traditional Spanish spices.	
MORCON	12
Rodriguez Bros, NSW. Spanish style smoked salumi with chilli, pimenton, nutmeg and rum.	
BRESAOLA	18
Speiss, NSW. Salted beef, air-dried.	
FINOCCHIONA	12
Salumi Aus, NSW. Garlic and fennel salume. The name is taken from 'Finocchio' meaning fennel.	
CAPOCOLLO	14
Quattro Stelle, NSW. Pork shoulder, salted and cured for up to 6 months. Mild heat.	
MORTADELLA	10
Mr Cannubi, VIC. A well balanced blend of salt, black peppercorns, garlic powder and spices. A classic staple from the Northern Italian city of Bologna.	



CHEESE

MANCHEGO	12
Don Juan, Spain. Hard, sheeps, goats, cows milk. Aged for 3months. Tangy, with a full, rich flavour and more pronounced spicy aroma.	
L'ORIGINAL BRIE	12
Payson Breton, France. Bloomy white mould cheese crafted from cows milk with the addition of cream, in a light buttery yellow centre, the rind is pure white.	
'THE SWAG' CHEVRE	12
Woodside, SA. Soft, goats milk. The woodside is a fresh chevre rolled in ash gently made to a traditional french recipe.	
SHROPSHIRE BLUE	12
Shropshire farm, England. Semi soft, cows milk. Full flavoured and unpressed. This cheese has a nice smooth texture, sharp strong flavor, and slightly spicy aroma..	
TALEGGIO	10
Arnoldi, Italy. Soft, cows milk. Washed rind, smear ripened. This cheese has a thin crust and a strong aroma. The flavour is comparatively mild with an unusual fruity tang.	
MATURE CHEDDAR	10
Maffra, VIC. Hard. Cloth aged for 15-24 mths to a distinctive smooth and sharp flavour. Subtle fruity tones offset by nutty notes.	
RONCARI BLUE	12
Picos del Mundo, Spain. Sheeps milk. This cheese is aged for a minimum of 3 month. It offers an intense aroma and taste. .	
TRUFFLE PECORINO	10
Zanetti, Tuscany. Sheeps milk. Creamy, rich and consistent. Strong hints of wild truffle.	