



SUPPER MENU

SHARE PLATES

- Chicken parfait*, eggplant relish, pickles, grilled bread 21
Butternut pumpkin dip, parsley, pita bread 17
Sausage roll, veal & chorizo, tomato & chilli relish 19
Porcini arancini, goat cheese, parmesan, gorgonzola, aioli 18
Sweet potato fries, rosemary salt 12

TINS

All tins served with grilled bread, caramelized onions, lemon, pickled chillies, salt

Anchovies, Ortiz, 47.5g, Spain 25

Sardines, wild caught, assorted flavours, 100g, Italy 21

The Luis Escutis Batalla Range

Calamari, 118g, Spain 28

Octopus, 118g, Spain 26

Mussels, 118g, Spain 24

Razor Clams, 118g, Spain 36

Conservaras Garfish, 278g, Spain 48

Vegetarian

White asparagus, 345g, Spain 36

WINERY BOARDS

What goes well with wine? Food! The key to enjoyment is to stimulate every taste bud and to create the right balance. We have eliminated the guess work for you with wines to match each board chosen from our ever changing list. Ask a Winery staff member which wine we love today.

Light bodied 25

Triple cream brie,
French goat's cheese, Maffra
cheddar, fennel & garlic salami,
capocollo, lavosh, green apple
chutney, muscatels

Medium bodied 35

Perenzin Capra al Foglie de Noce,
Shadows of Blue, L'Artisan
Fermier Smeared Rind, Nduja
salami, tartufo salami, eggplant
relish, grilled bread, honey comb

Full bodied 45

Holy Goat soft white mould,
gorgonzola piccante, Heidi
raclette, prosciutto, waygu
bresola, chicken parfait,
pickles, grilled bread