



FOOD MENU

TAPAS – ALL \$6

SLICED SAUCISSON

Strong & Mature cured sausage

BOCCONCINI, TOMATO & KASUNDI

SEMI DRIED SMOKED TOMATOES & BREAD (V)

OLIVE OIL & STICKY BALSAMIC VINEGAR (V)

With sliced sourdough baguette

ROASTED BUTTON MUSHROOMS (V)

With garlic & thyme

CITY LARDER KETTLE CHIPS (V)

Them fancy crisps

JUMBO KALAMATA OLIVES (V)

Coriole, McLaren Vale

PLATTERS

HUMMUS PLATE (V)

14

With dukkah, olive oil and toasted flatbread

CHEESE BOARD

14 / 22 / 30 / 45

One, two, three or five 50g portions of cheese, served with quince paste and sourdough baguette

PÂTÉ BOARD

20

Your choice of City Larder **chicken¹**, **duck²** or **mushroom³** Pâté

Or L'artisan **duck rillettes⁴** or **pork & armagnac terrine⁵**

Served with sourdough baguette

CHARCUTERIE BOARD

42

Two 50g portions of cheese, pâté, salami, olives and bread

Add salami to any of the above +\$6

OLSAGASTI WHITE TUNA

20

120g tin, served with sliced sourdough baguette

OLSAGASTI ANCHOVY FILLETS

22

48g tin, served with sliced sourdough baguette

PIZZA

ALL COOKED ON A 24 HOUR SOURDOUGH BASE

	MEDIUM 9"
MARGHERITA (V) Cherry tomatoes, bocconcini, oregano	17
FUNGHI (V) Confit garlic, market mushrooms, bocconcini, kalamata olives and thyme	20
FENNEL SALAMI Fennel salami, caramelised onion, bocconcini, kalamata olives	19
FRESH PROSCIUTTO Topped with fresh buffalo mozzarella, fresh Australian prosciutto and a drizzle of olive oil	23
CONFIT DUCK L'Artisan Duck Rillettes, mushrooms, cranberry sauce	26
BLUE CHEESE & CHÉVRE (V) With Quinby's Chilli Honey	22

ADD VEGAN CHEESE \$2

ADD SIX EYED SCORPION CHILI OIL \$4

GF BASE (IF AVAILABLE) \$5

SALAD

ROCKET, PEAR AND CHÉVRE (V)

Fresh rocket and sliced nashi pear, topped with chevre, dressed with balsamic vinegar and olive oil.

12

PLEASE ORDER AT THE BAR