

# TAPAS MENU

*“There is no sincerer love than the love of food.”* George Bernard Shaw

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**OLIVES** warm olives, pickled garlic, rosemary, lemon \$9

*\*try it with : Manzanilla Sherry or Vermentino*

**PATATINE** al formaggio e tartufo \$11

warm potato chips, truffle mayo with freshly grated truffle cheese

*\*try it with : Champagne or Riesling*

**ALICI** All’Italiana in Scatola \$12

anchovies rested in olive oil, served with pickled garlic, capers and crusty bread

*\*try it with : Fino Sherry or Sparkling*

**VERDURE** Miste alla Griglia \$13

grilled eggplant, zucchini and sweet potato, drizzled in lemon olive oil

*\*try it with : Shiraz or Grenache*

**BRUSCHETTA** della Nonna \$14

tomato, bocconcini cheese, basil, garlic served on sourdough

*\*try it with : Sangiovese or Rosé*

**ARANCINI** (4 per serve) \$14

two cheese arancini, rocket, parmesan, mayo

*\*try it with : Pinot Grigio or Chardonnay*

**MONTADITOS TRIO** Misto \$15

served on crusty sourdough bread

sardine, capsicum, olive • manchego, chorizo, guindillas pepper, olive • manchego, quince

*\*try it with: Tempranillo or Albariño*

**BEETROOT** Salad \$16

baby beetroot, goat cheese marinated in olive oil and thyme, pickled walnut

drizzled with basil oil and charcoal smoked olive salt

*\*try it with : Pinot Noir or Sauvignon Blanc*

**TERRINA** \$19

150gr terrine, served with crusty bread, Dijon mustard, pickles

Choice of:

free range pork and pistachio terrine • free range chicken, leek and truffle terrine

*\*try it with : Gamay or Chardonnay*

## CHEESE & CHARCUTERIE

ask for our daily selection: **each item \$12.5**

all served with crackers, quince paste, fig jam and sundried tomatoes

(VEGAN & GLUTEN FREE OPTIONS AVAILABLE)

## GRAPE THERAPY

10% surcharge applies on Sunday

15% surcharge applies on Public Holidays