

SET MENU

"There is no sincerer love than the love of food." George Bernard Shaw

For groups of 8 people or more - \$49 per person

OLIVES warm olives, pickled garlic, rosemary, lemon

**try it with : Manzanilla Sherry or Vermentino*

CHEESE & CHARCUTERIE PLATTER

Selection of artisan cheese and cold meats, served with crackers, quince paste, fig jam, and sundried tomatoes

**try it with : Tempranillo or Pinot Noir*

ALICI All'Italiana in Scatola

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

**try it with : Fino Sherry or Sparkling*

ARANCINI

two cheese arancini, rocket, parmesan, mayo

**try it with : Pinot Grigio or Chardonnay*

VERDURE Miste alla Griglia

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

**try it with : Shiraz or Grenache*

BRUSCHETTA della Nonna

tomato, bocconcini cheese, basil, garlic served on sourdough

**try it with : Sangiovese or Rosé*

TERRINA

150gr free range pork&pistachio terrine, served with crusty bread, Dijon mustard, pickles

**try it with : Gamay or Chardonnay*

BEETROOT Salad

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*

(VEGAN & GLUTEN FREE OPTIONS AVAILABLE)

GRAPE THERAPY

10% surcharge applies on Sunday

15% surcharge applies on Public Holidays