

TAPAS MENU

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

PANE e OLIO warm sourdough, extra virgin olive oil, balsamic \$4 (V)
**try it with Sauvignon Blanc or Syrah*

OLIVES warm olives, pickled garlic, rosemary, lemon \$9 (V, GF)
**try it with : Manzanilla Sherry or Vermentino*

PATATINE al formaggio e tartufo \$11 (GF)
warm potato crisps, 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*

CARCIOFI \$14 (V, GF)
marinated artichoke hearts, hummus, pomegranate, japanese plum vinegar, mint
**try it with : Soave or Rosé*

BRUSCHETTA della Nonna \$14
tomato, bocconcini cheese, basil, garlic served on sourdough
**try it with : Sangiovese or Rosé*

ARANCINI (4 per serve) \$14 (GF)
two cheese arancini, rocket, parmesan, mayo
**try it with : Pinot Grigio or Chardonnay*

SMOKED SALMON BLINIS (4 per serve) \$15
smoked salmon, blinis, crème fraiche, caviar, pickles
**try it with: Riesling or Pinot Noir*

BETROOT Salad \$16 (V, GF)
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)