

FOOD | NOSHO

SHARE PLATES

ARTISAN TRIO CHEESE BOARD • 30

Three artisan cheeses, complimented by a light whole wheat sourdough, juicy green olives and an olive oil balsamic vinaigrette.

ANTIPASTO PLATE • 30

Three tasty cured meats accompanied by a tart Juniper pickling, trio of spiced nuts, cherry tomatoes and a delicately seasoned house made signature Black Hummus served with a crisp organic chip.

ARTISAN CHEESE & ANTIPASTO COMBO • 55

(SERVES 4-8)

BRUSCHETTA • 20

Toasted sourdough partnered with a fresh tomato, onion and basil salsa, served with buffalo mozzarella; garnished with a light drizzle of balsamic vinegar and garlic infused olive oil.

TRIO OF HOUSE MADE DIPS (SEASONAL) • 15 V/GF

Seasonal combinations, includes 3 dips and toasted pita bread or crisp, organic chips. (serves 2)

FEELING PECKISH

SKEWERS (2) • 15 GF

A rich and warm selection of seasonal vegetables and chorizo, showcasing delicious Mediterranean flavours, gently seasoned with our house made sauce.

GOURMET TOASTIE • 15 VG

Delicate, creamy brie, pesto and sun-dried tomatoes on lightly toasted sourdough, drizzled with balsamic vinegar topped with fresh, fragrant basil leaves.

SPICED NUTS • 7

A combination of assorted nuts; macadamia, cashew and almonds, perfectly balanced with sweet and savoury flavours. Our nuts combine black and cayenne pepper, cumin and chilli, garlic infused oils for a sweet and subtly spicy snack.

MIXED OLIVE BOWL • 7