

SEASONAL FOOD MENU

*We pay respects to the traditional owners and custodians of this land;
Garigal and Gayamaygal people.*

SPICED NUTS 8

Almonds, Cashews, Hazelnuts, and walnuts tossed with Australian native botanicals, paprika and cumin. (GF,DF,V)

MARINATED OLIVES 12

Kalamata, Tuscan, Wallace and Picholine marinated in Australian native botanical olive oil (GF,DF,V)

HUMMUS & BREAD 10

House-made hummus, dukkah, Australian native botanical olive oil. With warm sourdough bread (V,DF)

CASHEW DIP & BREAD 10

House-made cashew dip with lime and chilli. With warm sourdough bread (V,DF)

TOASTIE 15

Berkelo sourdough bread with fennel salami, red lester and spicy aioli

CHARCUTERIE BOARD 35

Selection of three cured meats. Served with sourdough, crackers and condiments. Charcuterie meats are locally produced and hand-cut. See blackboard for current selection

ARTISAN CHEESE BOARD 35

Variety of three Australian cheese's varying soft, hard and blue. Served with sourdough, crackers and condiments. See blackboard for current selection

GRAZING BOARD 55

Selection of cured meat and cheese. Served with hummus, cashew dip, bread, crackers and condiments

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CURED MEAT

Wagyu Bresaola 9

Prosciutto Crudo 8.50

Fennel Salami 11

Truffle Salami 11.50

Capocollo 12

All 50g portions served with bread, crackers and
one condiment

CHEESE

Tilsit 8

Cave Aged Cheddar 8

Double Cream Brie 9.50

Shadows of Blue 9

Taleggio 9

All 50g portions served with bread, crackers and
one condiment

EXTRA

Sourdough 4

Crackers 4

GF Cracker 4