

Caprese salad w/ fresh handmade burrata	16	Traditional Swiss Cheese Fondue	
Beetroot & goats curd salad w/walnuts & green apple	16	18mth gruyere / 7mth vacherin / secret Valais mountain cheese, served with seasonal housemade pickles, a selection of cured meat, potatoes and sourdough bread.	
Beef carpaccio w/ pickled mushrooms, shaved perenzin and truffle oil	16		
Kangaroo tartare w/ shaved radish & homemade crostini	16	Entrée (125 gms)	\$30pp
		Main (200 gms)	\$45pp
Chicken liver paté	14	Handmade burrata (NSW) - cow	13
Duck rilette	14	Buffalo mozzarella (NSW) - buffalo	13
Pork and Pistacchio Terrine	14	Persian feta (AUS) – cow	10
Salame inferno	11	Munster gerome AOP (FR) – cow	13.5
Salame tartufo	14	Époisses (FR) - cow	15
Trufa wild boar salame	20		
Salsiccia sarda - traditional	12	Shadows of blue (AUS)- cow	14
Salsiccia sarda - finochietto	12	Maison de la truffé (FR) – cow	15
Longaniza Oscura - Squid ink	12		
Bosquito - w/forest mushrooms	13	Swiss gruyere (SUI) - cow	14.5
Sopressa milano - red wine & pepper	13	Maffra cloth aged cheddar (AUS) - cow	12
Salame finnochiona - garlic & fennel	13	Oak smoked cheddar (UK) - cow	13
Pamplona - HOT	11	Ossau Iraty (FR) - sheep	14
N'duja - chilli infused spreadable	12	Manchego (ESP) - Sheep	12
Sobrasada - paprika infused spreadable	16	Roquefort (FR) - sheep	14
Bresaola - air dried aged beef	14	Wyngaard Chevre Affine (HOL) - goat	12.5
Bresaola wagyu - air dried aged beef	14	Goat camembert Milawa (AUS)	10
		Ashed goat cheese (AUS)	11
Lonza - peppercorn & juniper berry	14	Gabitou (FR) – cow/goat/sheep	14.5
Capocollo	14	Al barolo red wine (ITA) - goat/cow	15
Pancetta stesa pepata - aged pork belly	14		
Prosciutto di san Daniele - 24 months	16	Homemade crostini	2
Culatello - 24 months	17	Nonnie's gluten free crackers	4
Jamon Serrano Gran Reserve	14	Organic honeycomb	5
Jamon Iberico Bellota	25	Extra olives	4
		Extra pickles	4

all boards are served w/ single origin  
sourdough, olives and housemade pickles

cured.