

WINE SNACKS & GRILLED RACLETTE CHEESE

Smithward sourdough confit-garlic bread (V) 8

Gilda – Spanish white anchovy, guindilla pepper, gordal olives (2 PIECES) (GF) 9

Anchoa Atocha – Spanish white anchovies, potato crisps, pimenton de la vera (GF) 11

Sauerkraut, swiss cheese & caraway croquette, house mustard (V) 7 each

Roasted scallops en croûte, cafe de Paris curry butter, house pastry, cauliflower 15

Parisienne gnocchi fritti, cacio e pepe (V) 15

Slow cooked lamb shoulder, chickpea & roasted red capsicum, harissa labneh (GF) 19

Chicken liver pâté, house-pickled fennel, toasted sourdough milkbread 21

Cheese (GFO, V) -

Silver Wattle, Long Paddock (soft, cow, Castlemaine), Beechworth honeycomb 16

4 yr-aged Cheddar, Murray Bridge (hard, cow, Sth Australia), celery mostardo 17

Tarwin Blue, Berrys Creek (blue, cow, South Gippsland), orange & whisky 16

Charcuterie (GFO) -

Capocollo (Ballarat), pickled persimmon & pear 15

Salami felino (Macedon Ranges), walnut romesco 15

Wagyu bresaola (Ballarat), dill pickle 18

Board of any 3 cheese and/or charcuterie, your choice 34

Grilled Raclette Cheese, potatoes, cornichon pickles, house sourdough (GFO, V) 29

Add a side of capocollo charcuterie +8

Freshly baked Pastelitos de dulce de leche (2 PIECES) 7

House-made gluten-free crackers available \$2 p/person

Card preferred, thank you

