

Gilda.....	\$6pp
South Australia Marinated Olives.....	\$7
Humble Bakery Sourdough & CopperTree Farms Butter.....	\$5pp
Raw Scallop, Fermented Pumpkin Dressing, Mango Hot Sauce.....	\$14pp
Confit & Grilled Chicken Heart Skewer, Preserved Stone Fruit, Shiso.....	\$9pp
Confit Carrot Salad, Marigold, Mustard & Orange Wine Dressing.....	\$18
Salted Cucumbers, Poblano Purée, Pickled Green Chilli, Green Juice Dressing.....	\$24
Seafood Ceviche, Tomato Jelly, Radish & Fermented Capsicum Dressing.....	\$28
Sardine Pâté, Fortified Wine Jelly, Crackers.....	\$24
Grass Fed Steak Tartare, 24 mth Parmigiano Reggiano, Gaufrette Potato Chips.....	\$32
Braised Beans, Charcuterie Chilli Paste, Chickpea Miso, Aged Cheddar.....	\$32
Roasted Octopus, Kale, Seaweed Dressing, Pickled Daikon.....	\$45
Fish Of The Day - <i>see waiter</i> .....	\$MP
Pork Belly, Black Garlic Glaze, Burnt Onion & Smoked Pork Fat Dressing.....	\$48
Roast Potatoes, Malt Vinegar, Mint Paste & Garlic Cream.....	\$18
Baby Gem Lettuce, Hay & Honey Vinaigrette.....	\$16

## DESSERT

Melon & Chartreuse Granita, Lime, Tarragon & Jalapeño.....	\$20
Icecream Sandwich - <i>see waiter</i> .....	\$24
Neapoli-tin - Chocolate, Vanilla & Strawberry - <i>see waiter</i> .....	\$20

# DELICATESSEN

## PLATES

Gilda	\$6pp	Cheese Plate	\$22pp
S.A. Marinated Olives	\$7	Charcuterie Plate	\$20pp
Sourdough & C.T Butter	\$5pp	Cheese & Charcuterie Plate	\$24pp

## TINNED FISH

Olasagasti Anchovies	\$20	Cambados Scallops	\$28
Nardin White Anchovies	\$28	Cambados Mussels	\$30
Nardin Smoked Anchovies	\$29	Cambados Razor Clam	\$35
La Belle Iloise Mackerel	\$28	Cambados Octopus	\$30
La Belle Iloise Sardines	\$28	Cambados Squid	\$32
Conservas Angelachu Anchovies	\$32		

## CHARCUTERIE

Prosciutto di San Daniele	\$18	Pino's Mortadella	\$15
Lonza	\$16	Pino's Truffled Salami	\$18
LP's Saucisson Sec	\$15	Pino's Artisanal Sopressa	\$20
Wagyu Bresaola	\$30	Culatello	\$32
LP's Kangaroo Mortadella	\$18		

## CHEESE

Brillat Savarin <i>Cows Milk, Soft, FRA</i>	\$18	Pecorino Romano DOP <i>Sheep Milk, Semi-Hard, ITA</i>	\$18
Saltbush Chevre <i>Goats Milk, Soft, AUS</i>	\$16	Chevrano <i>Goats Milk, Semi-Hard, NLD</i>	\$17
Gruyere <i>Cows Milk, Semi-Hard, CHE</i>	\$18	Oak Blue <i>Cows Milk, Soft, AUS</i>	\$17
Ocelli di Castagno <i>Sheep &amp; Cows Milk, Semi-Hard, ITA</i>	\$24		