

# BISTRO

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South Australia Marinated Olives.....	8	Gilda.....	7pp
El Menú Anchovies & .....	24	Humble Bakery Sourdough &.....	5pp
Nardin Boquerones		CopperTree Farms Butter	
Soft Egg Yolk, Charcuterie Jam, .....	14	'Ham & Chips' - Potato Crisps, .....	20
Parmesan Custard		Spanish Ham, Pickles & Parmesan	

## PLATES

Cheese Plate - A Selection of Local & European Cheese, served with Preserves & Crackers.....	24pp
Charcuterie Plate - A Selection of Artisanal Cold Cuts served with Pickles, Preserves, Grissini....	22pp
Deli Plate - Our Favourite Cheeses and Cured Meats, garnished with House-made Preserves.....	27pp

## ENTRÉE

Sardine Pâté, Port Jelly, Crackers.....	26
Persimmon, Prosciutto, Stracciatella, Marigold Oil.....	28
Labneh, Everything Seasoning, Honeycomb, Crostini.....	25
Grass Fed Steak Tartare, 24 mth Parmigiano Reggiano, Gaufrette Potato Chips.....	33

## MAIN

Beetroot, Marinated Plum, Pistachio, Roasted Barley Koji.....	35
Fish Of The Day - see waiter.....	MP
Roast Pork Neck, Blood Orange Glaze, Fennel, Mustard Leaves.....	48
Stuffed Lamb Belly, Braised Lentils, Pumpkin & Apricot Chutney.....	50

## SIDES

Braised Butter Beans, Labne, Charcuterie XO.....	19
Kipfler Potatoes, Red & Green Mojo, Sheeps Milk Cheese.....	18
Iceberg Lettuce, Sunflower Seed, Herb Vinaigrette.....	16

# DELI

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## TINNED FISH

El Menú Anchovies.....	24
Nardin White Anchovies.....	30
Nardin Smoked Anchovies....	36
La Belle Iloise Mackerel.....	35
La Belle Iloise Sardines.....	33
Cambados Scallops.....	36
Cambados Mussels.....	34
Cambados Razor Clam.....	42
Cambados Octopus.....	36

## CHARCUTERIE

Prosciutto di San Daniele.....	20
LP's Saucisson Sec.....	18
Pino's Mortadella.....	18
Pino's Truffled Salami .....	22
Pino's Artisanal Sopressa.....	24
Jamón Serrano Reserva.....	26

## CHEESE

Brillat Savarin.....	20
<i>Cows Milk, Soft, FRA</i>	
Saltbush Chevre.....	18
<i>Goats Milk, Soft, AUS</i>	
Comte.....	20
<i>Cows Milk, Semi-Hard, FRA</i>	
Ossau Iraty.....	24
<i>Sheep Milk, Semi-Hard, FRA</i>	
Chevrano.....	20
<i>Goats Milk, Semi-Hard, NLD</i>	
Oak Blue.....	19
<i>Cows Milk, Soft, AUS</i>	

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# BANQUET

**95PP**

Gilda - Olive, Lemon, Anchovy, Guindilla

Charcuterie Plate

add Steak Tartare, Parmigiano Reggiano, Gaufrette Potato Chips +\$10pp

Beetroot, Marinated Plum, Pistachio, Roasted Barley Koji

Persimmon, Prosciutto, Stracciatella, Marigold Oil

Braised Butter Beans, Labne, Charcuterie XO

Roast Pork Neck, Blood Orange Glaze, Fennel, Mustard Leaves

Iceberg Lettuce, Sunflower Seed, Herb Vinaigrette

Dessert