

Mezze

SERVED FROM 12 NOON TILL LATE



Designed to be shared between 2, or as a starter for up to 4.

CHARCUTERIE 45 DF GFO

Prosciutto, salami, bresaola, pickles, olives, poached fig, house focaccia and lavosh

VEGETARIAN BOARD 45 V

Roasted capsicum, white bean dip, pickles, olives, poached fig, roast leek croquettes, house focaccia and lavosh

ESTATE GRAZING BOARD 79

Cheese selection, prosciutto, salami, fried calamari, roast leek croquettes, white bean dip, pickles, olives, poached fig, house focaccia and lavosh

CHEESE

CHEESE PLATE 26 V GFO

Your choice of cheese, with poached fig, quince paste, muscatels, apple and lavosh

Brie · Gorgonzola · Smoked Cheddar

add cheese to any plate 12 per 60g

V vegetarian, VG vegan, GF gluten free, DF dairy free, VO, VGO, GFO, DFO: option on request.

All our seafood is Australian.

Our kitchen is shared, so we cannot guarantee any dish is free of trace allergens. Please ask our team.

10% Surcharge applies on Sundays

15% Surcharge applies on Public Holidays

Dessert

SERVED FROM 12 NOON



VANILLA SAFFRON PANNA COTTA 22 GFO

*with mango coulis, freeze dried raspberries and honeycomb crumble
suggested with Metaxa 12 Star*

CHOCOLATE MOUSSE 22 V GF

*with berry coulis, pistachio praline and chantilly cream
suggested with Melba Martini*

CHEESE PLATE 26 V GFO

*Your choice of cheese, with poached fig, quince paste, muscatels,
apple and lavosh*

Brie · Gorgonzola · Smoked Cheddar

suggested with Harcourt Apple & Pear

DIGESTIFS, 30 ML

METAXA 12 STAR 15

Spiced dried fruit, orange peel, honeyed apricot

HARCOURT APPLE & PEAR 18

Baked apple, warm oak with a touch of vanilla and spice

NONINO AMARO 18

Bitterness and spice built over a light caramel base

LUXARDO LIMONCELLO 45ML 18

Fresh lemon zest and candied peel, bright finish