



### CHARCUTERIE - \$16 per person

Artisan salamis, Jamón Serrano, quince glazed leg ham ,Char grilled zucchini with fresh oregano & lemon, roasted red peppers, roasted truss cherry tomatoes & pickled eggplant. Served with house made grape and olive oil focaccia, crostini & grissini.

### FROMAGERIE - \$16 per person

Selection of cheeses including 12 month aged manchego, clothbound cheddar, gorgonzola dolce & d'affinois are served with fresh grapes, quinotos en almibar (kumquats in syrup) & fresh honeycomb. Served with house made grape and olive oil focaccia, sourdough crostini & grissini.

### GRILLED VEGETABLES & BUFFALO MOZZARELLA - \$14 per person

Charred seasonal vegetables, including corn, asparagus, heirloom carrots, broccolini, eggplant, baby capsicums, fennel and more, with buffalo mozzarella and Argentinian salsa

### CHARCUTERIE, FROMAGERIE & GRILLED VEGETABLES - \$18 per person

Charcuterie including Artisan salamis, Jamón Serrano, quince glazed leg ham, Smoked Chicken Breast. Fromagerie including 12 month aged manchego, gorgonzola dolce & d'affinois. Charred seasonal vegetables, including asparagus, heirloom carrots, broccolini, baby capsicums, fennel and more and Argentinian salsa. Hummus & eggplant dip. Served with house made grape & rosemary focaccia, sourdough crostini & grissini.

There is a minimum order of \$100  
Please note that there is a \$20 delivery fee