

FLATBREAD PIZZA

\$15

VEGGIE

Cherry Tomatoes, Roasted Capsicum, Red Onion, Feta & Pesto

PUMPKIN

Roasted Pumpkin, Feta, Rocket, Walnuts & Balsamic Glaze

PROSCIUTTO

Prosciutto, Cherry Tomatoes & Basil

BEEF

Wagyu Smoked Beef, Roasted Capsicum & Red Onion

BACON

Bacon, Chicken, Rocket & Spicy BBQ Swirl

HOT & SPICY

Chorizo, Chicken, Jalapeno & Spicy BBQ Swirl

GLUTEN FREE BASE ADDITIONAL \$3

PLEASE ADVISE US IF YOU ARE CELIAC

PLATTERS

Our platter selections are served with olives, almonds, muscatels and lavosh.

Design your own platter by selecting any combination of cheese, meat, pate or terrine.

Price per serve

One - \$14, Two - \$24, Three - \$34, Four - \$44, Five - \$54, Six - \$64

Gluten free wafers are available \$1 extra per serve

CHEESES 50g per serve

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|------------------------------|---|
| Cremeux d'Argental | <i>white mould, cow's milk</i> |
| Soumaintrain | <i>washed rind, cow's milk</i> |
| St. Meure Cendre Chevre | <i>ash dusted goat's milk</i> |
| Mothais Sur Feuille Chevre | <i>goat's milk</i> |
| Monforte | <i>hard, cow's milk</i> |
| Oak Smoked Farmhouse Cheddar | <i>hard, cow's milk</i> |
| Herve Mons Cantal | <i>hard, 10 months aged, cow's milk</i> |
| Herve Mons 1924 | <i>blue, sheep and cow's milk</i> |

MEATS 80g per serve

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|-------------------|---|
| French Salami | <i>coarse pork spiced mildly</i> |
| Beef Salami | <i>pure beef smoke fermented</i> |
| Air Dried Chorizo | <i>pork with sweet paprika & chilli</i> |
| Tyroler Schinken | <i>smoked prosciutto</i> |
| Wagyu Beef | <i>smoked</i> |

PATES 60g per serve

Black Pepper Port Pate

Duck Terrine

* Pate are served with olives, baby cornichons, almonds and flatbread.

There are no hard and strict rules about which wine should be selected to accompany a particular cheese as the best selections are almost always based on individual tastes.

However, we can offer you the following principles:

1. White wines go better with more cheeses than red wine
2. A wine with good acidity may be complemented by very salted cheeses
3. Dry, fresh red wines are ideally suited to soft cheeses, especially goat
4. Dry champagnes are a brilliant combination with bloomy white rinds
5. A smooth fatty cheese goes well with a similarly smooth slightly oily wine

BITES

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|---|----|
| Olives | 5 |
| Almonds | 4 |
| Marinated Calamari | 7 |
| Bell Peppers Stuffed with Feta | 10 |
| Marinated Eggplant | 6 |
| Marinated Mushrooms | 5 |
| Baby Cornichons | 3 |
| Hot Flatbread | 3 |
| Hot Flatbread with Olive Oil & Balsamic | 5 |

DESSERTS

We have a selection of Tarts, Cakes and Slices baked fresh from Swedish Tarts in Port Adelaide. All desserts are **\$4.80** including Gluten Free options, ask what our daily selection is today.