

## Dinner

*Our passion is to deliver a unique dining experience with a menu that uses fresh, seasonal and locally sourced ingredients combined in a way that delivers interesting flavours and respects the produce*

### Nibbles

Cellar 8 caramelised garlic bread	\$8
Mix of marinated green, black and red Losada olives	\$6
Crispy potatoes topped w smoked paprika mayonnaise	\$6

### Charcuterie Board: \$25

Selection of cured La Boqueria meats sliced a-la-minute w guindilla peppers and warm bread

### Cheese Board: \$25

Served w quince paste, lavosh and warm breads

(Cave Matured Cheddar, Gipsland Brie, Hard Goats, Mawsons Blue)

### Antipasto Board: \$38

Selection of cured La Boqueria meats and cheese served w condiments, warm breads and Lavosh

### Small Plates: \$20 (serving good for 2)

House made chicken liver parfait w crispy croutons and baby cornichons

Crispy skin pork belly served on fried noodles w sticky soy & sesame dressing

Seared scallops gremolata – served in a light lemon, garlic, and parsley marinade

Peking duck cigars w cucumber, scallions and light soy dressing (4)

Baked Portobello mushroom w quinoa, onion jam and light creamy pesto & porcini mushroom sauce

Warm pastry tart filled w heirloom tomatoes, bocconcini and basil pesto, drizzled w sweet balsamic reduction

### To Share: (serving good for 2)

Crispy skin salmon fillet on a salad of pearl couscous, roasted pumpkin, pine nuts & shaved parmesan \$40

Oven baked spatchcock marinated in a peri peri glaze served w salad of watercress, citrus mix and walnuts \$39

Veal scaloppine saltimbocca w crispy prosciutto and sage in a roasted garlic napolitana sauce \$40

Orrichette pasta w prawn cutlet puttanesca and a rich napolitana sauce \$38 \*\*

Slow cooked Lamb shoulder served w roast royal blue potato, minted tzatziki and reduction jus \$40

Market fish served with roasted potatoes and a garden salad \$39

\*\* Can be served w olives, caper, anchovy, chilli



