

## 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	\$9
Mix of marinated black and green Spanish olives	\$6
Crispy potatoes topped w smoky paprika mayonnaise	\$6

### Charcuterie Board: \$26

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

### Cheese Board: \$26

Served w quince paste, lavosh and warm breads

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

### Antipasto Board: \$40

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 truffle croutons and baby cornichons

Masala marinated spice quail supreme w warm apple, passionfruit and coriander salad

Cellar 8 Prawn saganaki w crushed tomato, fresh herbs, grilled haloumi and warm bread

Peking duck cigars w cucumber, scallions and light hoi sin sauce

Warm roasted cauliflower, sweet potato, quinoa and goats cheese salad w light beetroot yoghurt dip

Salad of fire roasted bell peppers, haloumi, basil and balsamic reduction

### To Share: \$40 (serving good for 2)

Oven roasted spiced spatchcock w warm baby dutch carrots, chickpeas, spinach w light tomato dressing

Tiger prawn risotto w spanish chorizo and peas cooked in light saffron broth

300gm Wagyu scotch fillet cooked to your liking served w celeriac slaw and red wine jus

Greek style slow cooked Lamb shoulder served w roast potato and minted tzatziki

Fish of the Day please inquire w waitstaff.



## DESSERT

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### **Dessert: \$15**

*House Made Crème Brulee w House Made Chocolate Brownie*

*Belgian Waffles, Poached Pear, Chocolate Ganache, mixed berries w Vanilla Bean Gelato*

*Bruleed Kensington Mango w Double Cream, Dolce de Leche and Fresh Passion Fruit*

*Affogato with a choice of Frangelico, Baileys, Mr. Black, or Tia Maria \$16*

### **Cheese: \$26**

*Cheese Board w Quince Paste & Mix Bread*

*Gippsland Brie, Smoked Cheddar, Tarago Blue, Goats Cheese*

## **Fortifieds**

### *Rutherglen Estates Muscat, Rutherglen Victoria \$10*

*Age between 8 to 10 years it displays aromas of fresh raisins and rich fruit. Its characteristics include raisins, toffee, caramel, butterscotch, dried fruits and nuts. Its flavours and luscious sweet palate make this Muscat an indulgent delight.*

### *d'Arenburg NV Nostalgia Noble Wrinkled Riesling, McLaren Vale SA \$10*

*If "death by chocolate" truly exists, then this is the vinous equivalent. Decadence is an understatement, oozing sweet marmalade, raisin and honeysuckle flavours. The true threat however lies in the zesty lemon & lime sherbet notes, which ensure you are left salivation. Liquid Gold!*

## **Dessert Cocktails**

### *Espresso Martini \$18*

*Mr. Black Coffee Liqueur, Vanilla Vodka, Brown Crème de Cacao & Fresh Espresso*

### *Chilli Chocolate Espresso Martini \$22*

*Mr. Black Coffee Liqueur, Patron XO Café Incendio, Vanilla Vodka, Brown Crème de Cacao & Fresh Espresso*

### *Salted Caramel Espresso Martini \$22*

*Mr. Black Coffee Liqueur, Hunter Distillery Caramel Vodka, Brown Crème de Cacao & Fresh Espresso*

### *Choc Hazelnut Espresso Martini \$22*

*Mr. Black Coffee Liqueur, Hazelnut Liqueur, Mozart Chocolate Liqueur, Vanilla Vodka & Fresh Espresso*