

## **Dinner** *By Chris Aguasa*

### **Welcome to Cellar 8**

*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*

*For two people we recommend 1 dish from the Nibbles section followed by 1 or 2 dishes from the Board / Small Plate section, then 1 dish from the To Share section*

#### **Nibbles**

<i>Cellar 8 caramelised garlic bread</i>	\$10
<i>Mix of marinated black and green Spanish olives</i>	\$6
<i>Crispy potatoes topped w smoky paprika mayonnaise</i>	\$6

#### **Charcuterie Board: \$26**

*Selection of cured La Boqueria meats w guindilla peppers and warm bread.*

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

*Served w quince paste, mixed lavosh biscuits and fruit bread.*

#### **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.*

*Rocket and sliced Bresaola salad topped w parmesan and citrus segments.*

*Pulled pork open tacos w avocado, cilantro, paprika mayo and lime dressing.*

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

*Prosciutto, rocket, apple and blue cheese salad.*

*Broad beans, lentil, feta, pear and roasted walnut salad.*

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

*Oven roasted spiced spatchcock w baked polenta, parmesan batons and apple, tarragon salad.*

*Grilled queensland prawns w light parsley dressing served w baked sweet potato, sour cream and greek salad.*

*300gm Wagyu scotch fillet cooked to your liking served w glazed shallots, rocket salad and baked potato wedges.*

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

*Salmon fillet w minted pea puree, crispy prosciutto, leek and broccolini.*

*Cellar 8 pizza w roasted pumpkin, feta, capsicum, fresh herbs, rocket and roasted pinenuts.*



