

## Small Plates

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\$12 each or select 3 for \$33  
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Assortment of Coriole Chef's Blend Olives, Roasted Spiced Nuts, and Salumi Felino with salted capers and pickles

Housemade Labneh with roasted beetroot and toasted hazelnuts

Smoked Salmon with crunchy apple, radish, fennel and a pistachio crumble

Zucchini Pinwheels with feta, rocket and pine nuts (4)

Cured Beef flat lay with rocket, goats curd, dried cranberries and radish, served with cranberry reduction and baguette crisps

## Little Dinners

Autumn Panzenella	16
Gnudi with Wilted Bitter Greens	17.5
Slow Cooked Pulled Pork with Italian Slaw	18
Pistachio Crusted Chicken Skewers with Celery and Apple Salad	17

We do use nuts in some of our recipes  
Please inform our staff if you have an allergy

## Share Boards

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\$25 Each  
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Lamb Kofta with Yogurt, Hummus and Greek Salad served with Warmed Pita

Salumi - De Palma Proscuito, Sopressa Milano, Borgo Salumi Felino, Fior di Latte, Rocket, Coriole Chef's Blend Olives with Grissini

Ploughman's - Italian Style Baked Ham, Aged Cheddar, Pickled Onions, Cornichons, Relish and Crusty Bread

## Cheese & Sweets

Baked Camembert with Fig, Walnut and Pistachios served with crusty bread 22  
(Allow 15 Minutes)

Fromage

Your choice of Fromager d'Affinois, King Island Surprise Bay Cheddar, Domaine de Bresse Blue served with a range of delicious accompaniments

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1 Cheese - 14      2 Cheese - 25  
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Little pot of Cheesecake, Lemon or Toblerone 8

Little jar of chocolate coated fruit and nuts 8

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