



- To Share -

MARINATED OLIVES	7
UGB SOURDOUGH seaweed butter	4
SMOKED CHICKEN PARFAIT profiteroles, pickled strawberries	8
STRACCIATELLA green olive, pumpkin seed	16
CHICKEN WINGS garlic, herbs	13
BEEF TARTARE oyster dressing, wild herbs, croutes	14
Cured meats	25
any 2 cured meats accompanied by marinated olives, bread, cheddar and EVO	
SAINT – Spain, cured, fennel, garlic	
SALCHI-BOSQUE – Spain, wild mushroom	
N'DUJA – Spain, soft, fiery	
PRESA DE CERDO – Italy, cured pork shoulder	
LONGANIZA OSCURA – Spain, cured pork sausage and squid ink	
Cheese	9 ea/26 for 4
served with house made fig and ginger paste, pickled plums, croutes, warm bread	
SOFT – Nimbin Valley, white cow	
FIRM	
COMTE - 12 month, cows milk, Swiss Alps	
QUESO MAHON - cows milk, Menorca	
MANCHEGO - 6 month sheep milk, Spain	
BLUE – Berrys Creek, Tarwin River, cows milk VIC	

