



PLATTERS

WARRAMUNDA CHEESE BOARD

A range of local and international soft & hard cheeses with quince paste, assorted crackers & accompaniments.

(Serves two people)

- \$ 15.00

WINEMAKERS PLATTER

A selection of local & imported charcuterie with your choice of a pâté or terrine. Served with seasonal vegetable antipasto & toasted bread.

(Serves two people)

- \$ 35.00

SMALLER SELECTIONS

Served with house toasted focaccia and accompaniments.

Prosciutto di Parma - \$15.00

Salami (*plain or spicy*) - \$15.00

Terrine - \$15.00

Choice of :

Chicken, Leek & Black Truffle

Duck and Brandy soaked Prune

Pork & Pistachio

Pork, Hazelnut & Apricot

Pâté - \$ 15.00

Choice of:

Duck & Cherry or Chicken & Brandy

CONSERVAS CUCA

We are proud to showcase the finest Spanish canned seafood products.

All served with toasted focaccia and accompaniments.

Pulpo - \$ 16.00

Octopus medallions in olive oil

Chiporones Rellenos - \$ 16.00

Stuffed baby squid in ink sauce

Mejillones En Escabache - \$ 16.00

Mussels in Galicia (tomato based) sauce

Anchoa - \$ 16.00

Hand filleted anchovies

Individual items also available to add on to the other platters.





WINE SELECTION

<i>Vintage</i>		 <i>Glass</i>	 <i>Bottle</i>
2016	Liv Zak Chardonnay	– \$10.00	– \$28.00
2016	Warramunda Estate Viognier	– \$12.00	– \$35.00
2016	Warramunda Estate Marsanne	– \$12.00	– \$35.00
2017	Liv Zak Rosé	– \$10.00	– \$22.00
2016	Liv Zak Syrah	– \$10.00	– \$28.00
2016	Liv Zak Cabernet Sauvignon	– \$10.00	– \$28.00

NON-ALCOHOLIC

ANGOSTURA

Australia's favourite lemon, lime and bitters.

Lemon Lime and Bitters – \$ 4.00

SAN PELLEGRINO

An Italian tradition.

Chinotto – \$ 4.00
 Aranciata Rossa – \$ 4.00
 Melograno e Arancia – \$ 4.00
 Sparkling Natural Mineral Water – \$ 4.00

COFFEE, TEAS & HOT CHOCOLATE

A selection of teas, coffee and hot chocolate.

Ask us for what's currently available.

– \$ 4.00

