



**Marinated Olives**

**\$6.00**

**Breads**

Toasted breads with olive oil, balsamic reduction, basil pesto and hummus

**\$14.00**

**Antipasto Platter (serves 2)**

Sopressa salami, prosciutto, hot smoked salmon, Evansdale cheese selection, stuffed peppadews, olives, sundried tomatoes, basil pesto, roasted cherry chutney, toasted ciabatta and dark rye

**\$42**

**Cheese Board (serves 2)**

Whitestone Blue, Evandale Brie and Ruby Bay served with gingerbread, lavosh, crackers, quince paste, combed honey, figs, candied walnuts & pear

**\$42**

**Desserts & Sweet Treats**

**Sundae**

Cherries, pinot noir syrup and vanilla ice cream

**\$13**

**Citrus Tart**

Served with a brandy snap biscuit and vanilla ice cream

**\$13**

**Flourless Chocolate Torte**

Served with a pinot noir reduction and vanilla ice cream

**\$13**

**Affogato**

Double shot espresso, vanilla ice cream

**\$11**

**Seriously Good Truffle**

Blondie or Pinot Noir

**\$2.50**

Gluten free bread & crackers available

Please let us know if you have any allergies/ special dietary requirements