

PETITION

Wine Bar & Merchant
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SMALLS		CHARCUTERIE	
Marinated olives	8	Salami & pickled peppers	12
Salted pistachios	8	Serrano jamón, gherkins, house curd	16
Natural oyster, Lemon	4.5 ea	Air dried beef, pickled sweet cherries	16
		Duck liver parfait, verjus, pickled rhubarb, sumac	18
Sardine toasts, cucumber, curd, chilli (2)	12	Charcuterie selection, mustard, pickles & croutes	29
Beef tartare en croute, horseradish (3)	14		
Pickled mussels, rye, fennel pollen, celery	13	CHEESE	1 - \$14 / 2 - \$22 / 3 - \$30
French onion cream, potato crisps	12	Perla Plin, soft, white mould, cow/goat/sheep milk blend	Italy
		Sweet and intense flavour	
COMESTIBLES		Manchego, semi-hard, sheep's milk	Spain
Charred cauliflower, tahini yogurt, spiced pine nut, curry leaves	16	Aged for 60 days, firm and compact, sweet and rich	
Chopped broccoli salad, toasted grains, walnut & sheep's feta	17	Le Moulis Lairou, semi-hard, cow/goat/sheep milk blend	France
Stracciatella, sweet potato, pickled oyster mushroom, chilli pepper	21	Flavour packs a punch with a slightly goaty aftertaste	
Creamed silverbeet & farro, smoked Parmesan, chestnut	22	Gorgonzola Dolce, blue, cow's milk	Italy
Grilled beef, pepper sauce	26	Soft and sweet with a creamy texture, mellow in flavour	
Radicchio, pomelo, honey dressing	9		
Hot chips	7		
DESSERT			
Roasted figs, buffalo ricotta, crostoli, burnt orange honey	16		
Carrot & pumpkin cake, cream cheese ice-cream, ginger, macadamia	16		
Spiced chocolate, blackberry, macerated plum, black sesame	18		
Swiss chocolate truffle – 70% cocoa	3 ea		

APERITIVO TIME — ITALY'S HAPPIEST HOUR! 4.00pm – 6.00pm

Aperitif & fuet de campo, chorizo picante, pickled peppers 20

See staff for choice of select aperitifs

Spritz 12

See other side for full Spritz list

Wine Bar Open Everyday:

Mon - Sun 12.00pm - Late



Prices inclusive of gst.