

PETITION

Wine Bar & Merchant

SMALL PLATES

Sicilian olives	8
Salted pistachios	8
Natural oyster, lemon	4.5ea
Fries, tomato ketchup	7
Onion cream, bottarga, evo	12
Fried artichokes, silverbeet pesto	14
Sardine toast, salted lemon & parsley	14
Raw kingfish, peppercorn, macadamia	20
Venus clams, aged ham & shrimp butter	16
Chopped Broccoli salad, sheeps feta	17
Baked whiting, rocket, sauce gribiche	24
Celeriac & salt beef, hazelnut, mustard	18
Paccheri with Berkshire sausage & cider	28
Ox cheek, cauliflower, shiitake	28

CHARCUTERIE

8	Pigs head croquettes, red harissa
8	Beef tartare, French onion, potato crisps
4.5ea	Warm salami plate, brined peppers
7	Iberico ham, rockmelon, endive
12	Duck & Berkshire pork rillettes
14	Foie gras & chicken liver parfait, aged balsamic
14	Smoked ox tongue, preserved raddichio
20	Tin of Ortiz anchovies, chilli, lemon, toast
16	
17	
24	Charcuterie selection, mustard, pickles & croutes
18	Antipasti platter, fresh sourdough

CHEESE

1 – \$14 / 2 – \$22 / 3 – \$30 / 4 – \$38

12	Loberth Camembert - Soft, white mould, goat's milk	SA
16	Flavours of double cream and wild mushroom	
12	Brillat-Savarin - Soft, white mould, cow's milk	France
18	Flavours of creamy butter, nuts and truffle	
17	Petit Langres - Soft, washed rind, cow's milk	France
18	Strong flavour of hazelnut and mushroom	
15	Will Studd Comte - Hard, cow's milk	France
24	Smokey and sweet, hint of saffron	
	Ossau Iraty - Semi hard, cow's milk	France
	Fig, hazelnut and olive flavours	
29	Bleu D'Auvergne - Blue mould, semi soft, cow's milk	France
45	Rustic flavour, herbs and spice	
	Bleu des Basques - Blue mould, sheep's milk	France
	Robust flavour, hints of apricot and chilli	

Wine Bar Open Daily:

Mon to Fri 12pm – Late / Sat & Sun 2pm – Late



Prices inclusive of gst.