



Grazing Menu

Dukkah, Olive Oil & Balsamic \$10

Served with sourdough

Trio of house-made Dips \$12

Served with crackers

Cheese Platter - Serves two \$28

A selection of three Australian cheeses including Cheddar, Brie & Blue. Served with bread, crackers, house-made onion jam, olives, Rolada, pickled onions, cornichons, fruit, nuts & rocket.

Add your choice for an extra \$8 each

- . Free Range Chicken Liver Pâté
- . Duck & Cherry Pâté
- . Free Range Pork Rillettes
- . Pork & Pistachio Terrine
- . Chicken & Leek Terrine

Meat Platter - Serves two \$38

Includes charcuterie from Istra Daylesford, with Capocollo & Pecenica, City Larder Pork & Pistachio **OR** Chicken & Leek Terrine.

Includes your choice of

- . Free Range Chicken Liver Pâté
- . Duck & Cherry Pâté
- . Free Range Pork Rillettes

Served with bread, crackers, olives, sundried tomatoes, cornichons, pickled onions & rocket.

Extra Bread \$4 or extra Biscuits \$2

Smoked Salmon Platter \$24

City Larder Smoked Salmon and Cream Cheese Terrine
Served with bread, crackers, cucumber, red onion, cornichons, capers, rocket & a twist of lemon.

**For chosen wine pairings why not ask the experts!
Any food allergies don't keep it a secret let our chef in on it
If you wish to change things up, please talk to our friendly team**