

ANTIPASTI.

CHEESE

Cheese Board. 30

Smoked Cheddar, Triple Cream Brie, Herb & Oil Labna.

Premium Cheese Board. 55

Handmade Truffle Brie, Shadows of Blue, Cave-Aged Cheddar, Semi-Cured Manchego, Humble Hive Honey, Caper Berries.

All cheese & charcuterie boards include:

Trail Medley, Relish, Spotty Dog Wine Paste, Wine Country Olives, and Water Crackers
(Gluten Free Available)
Hunter Sourdough with Charcuterie.



CHARCUTERIE

Charcuterie Board. 40

Italian Proscuitto, Mild Sopressa Salami, Marinated Vegetable Medley, Feta Stuffed Red Bell Peppers, Green Pickled Cornichons.

Premium Charcuterie Board. 55

Vintage Cheddar, Free Range Pork Capocollo, Chilli & Fennel Pork Loin Lonza, Grade 9 Marble Wagyu Bresaola, Jamon Serrano, Feta Stuffed Red Bell Peppers, Pork, Chicken, Mushroom & Truffle Paté, Mustard, Marinated Vegetable Medley, Green Pickled Cornichons, Lavosh.

CAN'T DECIDE?

The Briar Board. 90

Combines the premium cheese & premium charcuterie boards for the most indulgent Antipasti experience.

SMALL EATS.

— LIGHT BITES —

Spanish Manchego & Pear 25
with local honey, served w/ sea-salt flat crispbread.

Ploughman's 25
Cave-aged cheddar & blue, lonza, salami, cornichons, chutney & mustard and a simple salad w/ crusted bread

Warm Local Olives 15
served w/ sea-salt flatbread.

Traditional Tomato Bruschetta 15
served on sourdough w/ Australian balsamic.



— TOASTED — SANDWICHES

Proscuitto 14
w/ Binnorie labna, basil pesto & Australian balsamic on toasted Turkish.

Beef Bresaola 14
w/ Binnorie triple-cream brie, seeded mustard & cornichons on toasted Turkish.

Verdura 14
Mediterranean vegetable medley, hommus, blistered tomatoes, marinated feta & spanish onion on toasted Turkish.

DIETARIES.

Please let staff know of any dietary requirements/allergies when ordering.

Gluten Free alternatives available upon request.