

WINE BAR

&

BISTRO

May 2023

SUNDAY ROAST
All Day
\$52 pp
Designed for the whole table

Your Choice of

Manchego & Corn Croquette

Cloudy Bay Clam Gilda

Wood Fired Bread, House Cultured Butter

Your Choice of

 $Pork\ Jowl,\ Morcilla\ , Truffle\ Terrine$

Crudites

Main

Roast of the Day

Served with - Silverbeet, Yams, Potatoes, Seasonal Greens

Charcuterie & Cheese

18/28/36

Mix and Match one, two or three

Prosciutto Emiliano	
Salami finocchiona	
Truffle Mortadella	
Coppa Riserva	
Brie, soft, cow's milk	
Mimolette, hard, cow's milk, aged 24 months	
Fromage Affinois Bleu, semi soft, pasteurised cow's milk	
The Stepmother	
Seasonal Oysters, Gooseberries Mignonette & House Worcestershire	7ea
Cloudy Bay Clam Gilda	5ea
Green Olive	11
Manchego & Corn Croquette	6/10/12
Pork Scratchings, fennel salt, chilli oil	12
Montadito (Ask our team members)	MP
Pork Jowl, Morcilla ,Truffle Terrine	18
Flatbreads Potato & Rosemary or Confit Garlic, Oritz Anchovies & Green Olive	15
Wood fired bread, house cultured butter	12.5
Twice cooked Beef Fat Chips	14