



## SHARED PLATTER

**2 cured meats + 2 cheeses of your choice \$69**

comes with freshly baked focaccia, lavosh, olives, pickles, dips and other goodness

### CURED MEATS

**Any 1 for \$19, 2 - \$33, 3 - \$45, 4 - \$56**

comes with focaccia, tomato & chilli jam, dill pickles

#### Mortadella

Lean free range Woody's Farm pork leg & shoulder salami

#### Jamón Serrano

Spanish cured pork leg

#### Morcón Iberico de Bellota Chorizo

Spanish smoked sausage made from Iberian black pig

#### Coppa

Italian cured pork shoulder

### CHEESES

**Any 1 for \$19, 2 - \$33, 3 - \$45, 4 - \$56**

comes with honeycomb, lavosh, seasonal fruit

#### Pecorino

Sheep's milk firm Italian style

Hawke's Bay

#### Beaufort

Cow's milk high mountain semi-hard style

Alps, France

#### Buche de Chevre Blanche Melusine

Goat's milk soft style cheese

Loire, France

#### Fourme d'Ambert

Cow's milk soft textured blue cheese

Auvergne, France

### SWEET

**Negroni Cheesecake with hazelnut \$17**

malt cookie / orange & vanilla / hazelnut crumb

**Rum Baba \$17**

rum syrup soaked raisin brioche / white chocolate mousse / seasonal berries

**Affogato \$20**

coffee with vanilla ice cream and liqueur of your choice

Frangelico/Dark Rum/Kahlua/Cointreau/

Amaro Montenegro/Crème de Cacao/Baileys

