



BITES & PLATTERS

Oysters / DF GF / \$18 for 3 / \$36 for 6 / \$60 for 12
subject to availability

Marinated Olives / Veg DF GF / \$12

Coconut, Garlic & Black Pepper Nut Mix / Veg DF GF / \$9

Pickled Vegetables / Veg DF GF / \$9

Matisse Fries / Veg DF GF / \$12

burnt chili mayo OR tomato sauce

Duck & Apricot Pâté / DF / \$27

with bread and butter pickled daikon / tomato & chilli jam / crostini

House Baked Mediterranean Focaccia (2 slices) / Veg DF / \$9

with homemade dips

ADD - 40g of meat along with chilli jam and pickles

Napoli Salami \$10

Traditional salami with white wine, peppercorn & dried chilli

Prosciutto di Tartufo \$12

Italian cured leg with truffle

Salami Calabrese \$9

Traditional Italian salami with fortified wine & spices

Biltong \$9

South African style dried cured beef made in Hawke's bay

CHEESES PLATTERS come with honeycomb, lavosh, seasonal fruit
ALL 4 cheeses for \$69

Pecorino \$19

*Sheep's milk firm Italian style
Hawke's Bay*

Comte Badoz Terroir \$19

*Raw milk from Montbeliard cows hard style
Jura, France*

Buche de Chevre Blanche Melusine \$19

*Goat's milk soft style cheese
Loire, France*

Fourme d'Ambert \$19

*Cow's milk soft textured blue cheese
Auvergne, France*

SHARED PLATTER

2 cured meats + 2 cheeses of your choice \$73

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



Gluten free food is prepared in the kitchen shared with wheat and cross contamination could occur.

V - vegetarian **Veg** - vegan **GF** - gluten free **DF** - dairy free