

# Menu

## SOMETHING SMALL:

- Trio of Pretzels, Salted Nuts and Olives (vf) 13
- Bowl of Olives (GFF) (vf) 11
- Mushroom and White Wine Arancini Ball with House-made Green Olive and Feta Tapenade (60g) (v) 8
- Prawn Bâton - Diced Prawns in Filo Pastry, served on a bed of Rocket, Puffed Rice with Sweet Chilli Sauce. (5pcs). 21
- Duck Liver Paté with Crackers and Pickles (Perfect for 2) 28
- Trempette d'Artichaut - Warm, creamy Artichoke Heart & Caramelised Leek Dip with Parmesan & Toasted Baguette (v) 21
- Crumbed Sardines with Seaweed Butter, Lemon Juice & Toasted Baguette 19
- Citrouille Rôtie - Roast Butternut Pumpkin, Pomegranate and Cashew Yoghurt on a bed of salted crispy Kale (v, GFF) 21

## SOMETHING LARGER:

- Smoked Salmon on Crispy Nori Tacos with Avocado Puree, Fennel and Beetroot topped with Sesame 26
- Baked Brie with Pistachio, Fig Balsamic Honey, drizzled with Olive Oil and served with Baguette (v) 23
- Nachos Végétarienne - Tomato & Black Bean Nachos with Cheese, Guacamole and Sour Cream (v, GFF) 27
- Italian Meatballs - Traditional Beef & Pork Meatballs in Tomato & Basil, Butter Beans & Olives with a side of Baguette 27

## CHARCUTERIE:

- Petite Platter - Small Platter Comté Cheese, Prosciutto and Quince, Crackers & Baguette 28
- Charcuterie au Fromage - Cheese and Cured Meat 3 selected Cheeses with Prosciutto, Salami, Beef Bresaola, Muscatels, Pickles & Onions, Quince, Crackers & Baguette 39

(Swap or add for GFF Crackers \$5)

(vf - Vegan Friendly, v - Vegetarian, GFF - Gluten-Free Friendly)

## SIDES:

- Beer Battered Fries (v) 12
- Sweet Potato Fries (v)

# Dessert

## DIGESTIF:

- Limoncello - served ice cold (Italy) (30ml)  
12
- Montenegro Amaro - Italian 'liqueur of the virtues' served on the rocks with orange (Italy) (60ml)  
14
- Tawney - served straight up to warm the soul (60ml)  
15
- Brookie's Mac Aussie made (Byron Bay) - macadamia liqueur served on the rocks with fresh lime  
15
- Melbourne Gin Company Pineau de Gembrook (Limited Ed.) accompanied by a sprig of fresh rosemary and orange (45ml)  
19

## SOMETHING SWEET:

- House-made Classic Crème Brûlée  
19
- House-made Dessert du Jour 'of the day'  
19



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