

A Taste of the Provence

SMALL PLATES:

• Bowl of Olives (GFF) (v)	10
Spiced Crunchy Prawns with Sweet Chilli Mayo (6pc)	19
• Mushroom and White Wine Arancini with house-made White Wine cream sauce (4pcs) (v)	21
• Stuffed Portobello Mushrooms with house-made Dijon Mustard Mayo on Rocket with Pickles &	ζ
Dukkah (2 pcs) (v)	21
• Duck Liver Paté with Crackers and Pickles (Perfect for 2)	20
Gin & Beetroot Cured Salmon with Smooth Ricotta and Pickled Cucumber on Croutons	26
Soupe à l'Oignon - French Onion Soup with Gruyère Crouton (v)	23
(Swap or add GFF Crackers \$5)	
SOMETHING LARGER:	
• Baked Triple-Cream Brie topped with Toasted Walnuts and Bush Honey (v, GFF Opt \$5)	26
• Croque Monsieur - Virginia Leg Ham, Jarlsberg Cheese and a delicate Béchamel Sauce on White	,
Sourdough Bread with seeded Mustard and Pickle	21
• Nachos Végétarienne - Tomato & Black Bean Nachos with Cheese, Guacamole and Sour Cream	1
(v, GFR)	27
• Italian Meatballs - Traditional Beef Meatballs in Tomato & Basil, Butter Beans & Olives a with a	ι
side of Baguette	27
SIDES:	
Beer Battered Fries (v) OR Sweet Potato Fries (v)	12
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CHARCUTERIE:	
Petite Platter - Small Platter	a
, , ,	26.5
Charcuterie au Fromage - Cheese and Cured Meat	
3 selected Cheeses with Prosciutto, Salami, Beef Bresaola, Muscatels, Pickles & Onions,	
Chutney, Crackers & Baguette	39
(Swap or add for GFF Crackers \$5)	
SOMETHING SWEET TO SHARE:	
House-made Créme Brûlée	19
 House-made Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream 	19
• House-made sucky Toffee Fudding with Butterscotch Sauce & Vanilla Ice Cream	19
DIGESTIF:	
Limoncello served ice cold (30ml) 10 Montenegro Amaro (Italy) (45ml)	19

(V - Vegetarian, VF - Vegan Friendly, GFF - Gluten Friendly)