



CELLAR DOOR PLATES

Franco's potato sourdough - Matiatia Grove olive oil \$5
Spiced almonds \$7
Mixed marinated olives \$10

Panelle - goats curd, olives, parsley, lemon, parmesan \$14
Rabbit and pork rillettes, quince, pickled shallots, sourdough \$19
Shio Koji cured Ora king salmon, kombu vegetable pickle, shiso,
ginger mayonnaise \$21

Cheese Plate -

Mahoe Farm blue, Mahoe Farm VO edam, honey walnuts, biscuits \$20
Pumpkin cheesecake, salted caramel, vanilla ice cream, speculaas \$15

Limited menu available after 3.30pm

