

House marinated olives \$9 (v, veg, df, gf)

Rosemary salt mixed nuts \$8 (v, veg, df, gf)

Truffle fries, black garlic aioli \$10 (v, gf)

**Battered artichoke hearts, nduja aioli,
shaved parmesan \$13**

**Baked camembert, drunken apricots,
toasted almonds, hot honey, sourdough \$15** (v)

Duck & cherry pate & mushroom pate (v),
pickles, toasted sourdough \$16

Chefs cheese plate 1 for \$10, 2 for \$18, 3 for \$26

Chefs charcuterie board \$22

Vanilla creme brulee \$10 (v)



SNACKS