

# Platter Menu

*We have created a selection of gourmet platters to suit our wines.*

*Using artisanal, local producers, our platters are all about the quality of the ingredients. The flavours are deliberately aimed at matching the wine styles, and give you a little culinary journey across Southern Europe. So please refrain from asking to change. We recommend a platter between 2 to 3 people.*

**Rillette** **\$20**  
Duck, chicken and porcini rillettes with baguette and cornichons

**Charcuterie** **\$30**  
Ham, mortadella, salami, pastrami, grilled artichokes, roasted peppers with baguette

## Platters

**Mediterranean** **\$ 45**  
Queso Manchego, wild olives, chorizo salami, pastrami, quince paste, roasted capsicum with sherry dressing, kytren goat's curd, smoked almonds, fresh baguette and lavosh

*Vermentino, Tempranillo, Pedro Ximinez*

**Frenchie** **\$ 45**  
Duck and orange pate, triple cream brie, French salami, country style ham, cornichons, cherry jam, caperberries, fresh baguette with sea salt butter and lavosh

*Blanc de Blancs, Sauvignon Blanc, Malbec, Cabernet sauvignon*

**Veggo** **\$ 45**  
Cheddar, smoked eggplant dip, beetroot relish, whipped feta, pickled onions, roasted wine-ripened tomatoes, toasted pumpkin seeds, fresh baguette and lavosh

*Verdelho, Sauvignon Blanc, Rose, Tempranillo, Cabernet Sauvignon*

## Extra bits

Full baguette **\$4**  
Fremantle octopus **\$10**  
Toasted pumpkin seeds **\$3**

## Cheese Boards

Selection of gourmet Australian and International cheeses with condiments, crackers, bread

*Choose from:* Queso Manchego - hard ewe's milk, Spain

Organic Brie – cow's milk double cream, Udder Delights, Adelaide

Jensen's Red – cow's milk washed rind, Tarago River, Gippsland

Tosi Gorgonzola Dolce - open textured and mild blue, Italy

Aged Farmhouse Cheddar - Wookey Hole, Dorset UK

**- 2 cheeses - \$ 28 - 3 cheeses - \$ 37**

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## Non-Alcoholic Beverages

Apple Juice	\$2 (glass)
Sparkling water, San Pelegrino	\$4 (750ml)

## Beer & Cider

Carmel Cider Co. Traditional apple cider, WA 4.8%	\$8
Various beer please ask our staff	\$8