



grind

dukkah, olive oil, olives & house bread	\$12
<i>perfect with fluzi quattro</i>	<i>\$7 glass</i>

potted

smoked salmon pate & caperberries	\$15
<i>perfect with quattro fizz</i>	<i>\$7 glass</i>

roasted

beetroot dip, goats curd with house made flat bread	\$18
<i>perfect with grenache</i>	<i>\$9 glass</i>

cured

warmed chorizo & olives	\$15
<i>perfect with montepulciano</i>	<i>\$9 glass</i>

grilled

haloumi & tapenade with rocket salad	\$18
<i>perfect with monastrell</i>	<i>\$9 glass</i>

roasted

manchego & corn croquettes with romesco sauce	\$15
<i>perfect with tempranillo</i>	<i>\$9 glass</i>

fritto

mushroom & smoked mozzarella arancini with spicy tomato sauce	\$15
<i>perfect with nebbiolo</i>	<i>\$10 glass</i>

graze

selection of three local cheeses, quince paste & lavosh	\$25
<i>perfect with shiraz cabernet</i>	<i>\$12 glass</i>

chilled

affogato	<i>served with waywood fortified</i>	\$15
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baked

raspberry chocolate brownies	\$8
<i>perfect with shiraz</i>	<i>\$9 glass</i>