

FOOD OFFERINGS

autumn 2025

ROB'S REUBEN TOASTIE | 15.00

mr. cannubi pastrami

cured, spiced beef girello, hot smoked + cooked over beechwood

pastrami | sauerkraut | dijon mustard | cheese | cypriot black salt

CHEESE & KIMCHI TOASTIE | 15.00

acide cauliflower leaf and wakame seaweed kimchi

this one packs a little punch, pair with our Blanc de Blanc to cleanse the palate

kimchi | cheese | cypriot black salt

vegan option available

CHEESE & GREEN TOMATO PICKLE TOASTIE | 14.00

green tomato pickle with a hint of fennel, tomato & capsicum relish on the side

green tomato pickle | cheese | relish on the side | cypriot black salt

vegan option available

**all toasties are accompanied by potato crisps, as they should*

CHEESE PLATTER | serves 2 | 45.00

nightwalker | *soft, creamy, cow's milk wash rind cheese*

joe crow | *semi-hard cow's milk cheese*

dench bakers baguette or sourdough snaps

fig & quince jam | cornichons | smoked almonds

CHARCUTERIE PLATTER | serves 2 | 45.00

mr. peppino | proscuitto, aged 16 months

saison salumi | pork & fennel salame bianco

de palma | grass fed bresaola, slow aged 3 months

dench baker's baguette or sourdough snaps

gundilla green peppers | cornichons | smoked almonds

VEGAN CHEESE PLATTER | serves 2 | 45.00

choice of 2 vegan cheeses | *please ask staff for our current selection*

tomato and capsicum relish *or* cauliflower and seaweed kimchi

cornichons | guindillas | sourdough snaps *or* baguette

GRAZING PLATTER | serves 4 | 100.00

nightwalker | *soft, creamy, cow's milk wash rind cheese*

joe crow | *semi-hard cow's milk cheese*

the curfew | *semi hard goat's cheese*

mr peppino | *prosciutto, aged 16 months*

saison salumi | *pork & fennel salame bianco*

de palma | *grass fed bresaola, slow aged 3 months*

city larder pâté | *duck + cherry*

dench bakers baguette & sourdough snaps

gundillas | *olives | smoked almonds | cornichons | fig & quince jam*

STONE & CROW CHEESE | made on site at Rob Dolan Wines

nightwalker | *washed rind cows milk cheese* | 14.00

the curfew | *semi hard goats milk cheese* | 14.00

gus | *a fresh surface ripened, lactic, triple cream cow's milk cheese* | 14.00

moonshine | *cow's milk semi hard cheese washed in four pillars gin* | 14.00

amiel | *a fresh surface ripened ashed goats cheese* | 14.00

milawa blue | *a lighter style, tangy blue from milawa cheese co* | 15.00

vegan cheese | *rotating seasonal range, please ask staff for selection* | from 15.00

CHARCUTERIE SELECTION

mr peppino | *prosciutto, aged 16 months* | 12.00

saison salumi | *pork & fennel salame bianco* | 9.00

de palma | *grass fed bresaola slow aged 3 months* | 12.00

city larder pâté | *duck + cherry* | 17.50

ACCOMPANIMENTS

la boqueria cornichons | *crisp, tart baby cucumber pickles* | 5.00

la boqueria guindillas | *basque country green peppers* | 5.00

toolunka creek olives | 8.00

'acide' vegan kimchi | *cauliflower and wakame seaweed* | 8.00

yurrita cantabrico anchovies | *in olive oil* | 10.00

dench bakers baguette | 8.00

dench bakers sourdough snaps | 8.00

dench bakers gluten free lavosh crackers | 10.00

CONDIMENTS

green tomato pickle | *fig & quince jam | tomato & capsicum relish* | 2.00