

Grazing Board Options

Cheeses

Soft And Creamy

Burrata – *Italy* \$15

Camembert – *France* \$12

Whipped Feta – *Greece* \$13

Medium

Fontina – *Denmark* \$11

Wensleydale – *England* \$12

Raclette – *France* \$15

Queso De Cabra – *Spain* \$12

Hard

Pecorino Nerello – *Italy* \$11

Smoked Paprika Cheddar – *England* \$11

24 Month Vintage Cheddar – *England* \$11

Truffle Cheddar – *England* \$12

Cheshire – *England* \$12

Red Leicester – *England* \$11

Double Gloucester – *England* \$11

Spiced Gouda – *Netherlands* \$11

Blue Vein

Gorgonzola – *Italy* \$12

Stilton – *England* – \$11

Dips

Humus \$6

Capsicum & Cashew \$6

Tempranillo Jam \$6

Unoaked Chardonnay Marmalade \$6

Beetroot \$7

Meats

Spicy

Sicilian Salami – *Italy* \$9

Hot Sopressa – *Italy* \$10

Spicy Chorizo – *Spain* \$11

Aromatic

Pork & Fennel Salami – *Italy* \$9

German Pork Salami – *Germany* \$12

Budapest Beef Salami – *Hungary* \$11

Mild

Pistachio & Pork Salami – *Italy* \$11

Prosciutto – *Spain* \$10

Robust

White Anchovies – *Italy* \$9

Beef Carpaccio – *Atherton* \$12

Beef Slider – *Atherton* \$7

Sides

Feta Stuffed Olives \$8.50

Anchovy Stuffed Olives \$8.50

Balsamic Pickled Onions \$6.50

Dill Cornichons \$5.50

Extra Bread \$3.50

All boards are served with crackers, nuts and dried fruit

**** While we try our best cater for people with food allergies we do not offer guarantees as we have a tiny kitchen space.**