



Fridays and Downstairs Menu

Goat Herder's Platter	Marinated Goats cheese, Olive Oil, Dukkha & Toasted Turkish Bread (v)	24
Cheese Board	Choose two Cheeses to accompany; Mount Zero Mixed Olives, Roasted Almonds, Fruit Paste, Seasonal Fruit, Serrano, Fuet Anis, Lavosh Crackers and Bread (gfo)	48
Mezze Board	Spanish Serrano Ham, Salami, Olives, Guindillas (Pickled spicy green peppers), Goats Cheese stuffed Piccolo Peppers, Polenta Jalapeno Bites Tomato and Baby Bocconcini and Ciabatta	36
Chicken & Thyme Pate	Caramelised Onion Jam, Toasted Sourdough (gfo)	18

Queso Cheeses - Create your own Cheese Platter

All cheeses minimum weight 60g \$15 – are served with Lavosh crackers & Crunch Caramelised Onion Jam

Maffra Farmhouse Cream Brie (Vic) full of flavour, soft velvety texture

Shadows of Blue (Tarago River Vic) a contemporary double cream blue, creamy and mildly sweet

Manchego (Spain) a firm crumbly texture nutty and with a delicately sharp edge

Maffra Mature Cheddar (Vic) distinctive sharp flavour, smooth texture & subtle fruity tones offset by nutty notes.

Marinated Goats Cheese (Meredith Dairy Vic) This multi award winning cheese has a cult following. Soft textured cubes of goats' cheese drenched in garlic infused extra virgin olive oil, spices, and fresh herbs

Extras

Mount Zero Mixed	8	Guindillas – Spicy Green	7
Olives		Peppers	
Olive Oil & Dukkha	9	Lavosh Crackers	3
Roasted Almonds	8	Olive Oil & Balsamic	3
Caramelised Onion Jam	3	Butter	2
Serve of Turkish Bread	3.50	Serve of Ciabatta	3.50
Gluten Free Bread	3.50	Gluten Free Crackers	4

For Little Children

Ham, Cheese & Tomato Pizza & Apple Juice **\$10**

Ice Cream **\$6**

(gf) Gluten Free, (v) Vegetarian, (vg) Vegan (n) Nuts (gfo) Gluten Free Option

Please Do Not Feed Our Dog Willow