

SUPPER MENU

lemon & fennel seed spanish green olives	7
chilli kalamata olives	7
parmigiano reggiano & green olives	10
hand sliced cacciatore	9
persian fetta & toasted ciabatta	11
potted prawn with caperberries & toast	13
anchovies, parmigiano reggiano & taralli	12
manchego – semi-hard goat's cheese aged 6 months with semi-dried plums & lavosh	11
parmigiano reggiano- aged 18 months served with fennel roasted walnuts and taralli	11
brillat savarin – triple cream aged 2 months with apple paste & fresh bread	13
bleu de basque – blue vein sheep's milk cheese served with creamed honey and pumpernickel	14
walnut tiramisu	12
cantucci di prato biscuits and vin santo	12
affogato – espresso coffee with vanilla ice cream & strega liqueur	14
affogato – espresso coffee with vanilla ice cream & frangelico liqueur	14
couverture (bitter sweet) chocolate from belgium	<i>per 50grams</i> 5
steven ter horst chocolate from adelaide	<i>per piece</i> 2.5