



## SATURDAY LUNCH MENU

### LUNCH SPECIAL

#### Antipasto

Artisan Cured Meats, Arancini with Toasted Hazelnuts & Aioli, Pan con Tomato and Marinated Spanish Olives

Saffron Pappardelle, WA Seafood Marinara and Smoked Cherry Tomato

and served with a glass of Spanish Wine, Estrella Damm Barcelona Beer or Soft Drink \$35

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Artisanal Olives, Toasted Almonds, House-made Baguette, Butter, Rosemary and Poppy-seed Lovash	\$10
Freshly Shucked Australian Oysters (3 or 6)	
Natural with Lime	\$12/ 24
Forum Cabernet Sauvignon Granita	\$14/ 28
1907 Charcuterie Deli Board /	
Sopressa, Jamón, Salmon Rilette, Liver Parfait and Condiments	\$28
1907 Artisanal Cheese Selection	
Honeycomb, Navel Orange, Charred Nut & Pollen Crumble and Baguette	\$28
Carrot Cake, Coconut Creme Cheese, Carrot Gel, Black Toasted Poppy Seed and Yoghurt Gelato	\$16
Chocolate Fondant, Peanut Butter, Strawberry Gelato and Salted Peanut Butter Powder	\$16
Tonka Bean Creme Brûlée, Hazelnut & Tarragon Powder and Mandarin Sorbet	\$16
1907 Petits Fours / Selection	\$14
Affogato / Vanilla Bean Ice Cream & Liqueur of Choice	\$14

Please advise us of any allergies or dietary requirements prior to ordering

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