

gf - gluten free / df - dairy free / v - vegetarian / vg - vegan / vgo - vegan option

<b>oyster kingswood hot sauce &amp; lemon</b>		gf df	<b>4 ea</b>
<b>smoked ham &amp; cheddar croquettes</b>			<b>3 ea</b>
<b>olives + spiced nuts</b>		vg gf	<b>10.5</b>
<b>rustic cut fries</b> flaked sea salt + french onion dipper		v gf	<b>7.5</b>
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<b>cold and cured meats</b> served with grilled sourdough + daily condiment / see reverse for cheese selection			
<b>duck &amp; pork rilette</b>	<b>14</b>	<b>jamon serrano</b> spanish reserve 40g	<b>11.5</b>
<b>chicken paté</b>	<b>12</b>	<b>beef bresaola</b> quattro stelle 40g	<b>10</b>
		<b>tartufo salami</b> truffle, quattro stelle 40g	<b>9.5</b>
		<b>tablas</b> selection of all cured meats 90g	<b>28.5</b>
<b>ceviche &amp; plantain</b> fresh lime, shallots, herbs, chilli, olive oil		gf df	<b>14.5</b>
<b>eggplant 3 ways</b> grilled + roasted + fried, seeded granola, feta		v gf	<b>14</b>
<b>grilled polenta &amp; goats cheese</b> squares + smoked tomato		v	<b>12.5</b>
<b>burrata &amp; vine tomatoes</b> watermelon + basil + shallots & baguette		v	<b>16.5</b>
<b>snapper and string potato bites</b> remoulade + burnt lemon		gf df	<b>14.5</b>
<b>exotic mushroom + almond gratin</b>		vg gf df	<b>16</b>
<b>beef tartare</b> potato kettle chips		gf df	<b>18</b>
<b>octopus &amp; pumpkin</b> + saffron aioli		gf df	<b>16</b>
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<b>bowl of mussels</b> salsa verde butter, watercress & cherry tomatoes		gfo	<b>32</b>
<b>roasted lamb ribs</b> harissa, farro, labneh, lemon			<b>34</b>
<b>pan-fried gnocchi</b> pumpkin, amaretto, mushrooms, parmigiano, sage		v vgo	<b>28</b>
<b>farmer's market vegetables</b>		vg gf	<b>11</b>
<b>organic leaves</b>		vg gf	<b>8.5</b>

## cheeses

served with lavosh & preserves

<b>blue</b> nimbin valley dairy goat's milk 40g	11
<b>brie</b> nimbin valley dairy cow's milk 40g	8.5
<b>manchego</b> aged 6 months spanish sheep's milk 40g	8.5
<b>tablas</b> <i>selection of all cheeses</i> 90g	25

## sweets

<b>semifreddo</b> glace fruit, ricotta, frangelico prunes	v gf 10.5
<b>dark chocolate torte</b> mulled wine poached pear, creme fraîche	v gf 12.5
<b>crema catalana</b> orange and cinnamon custard, brulee top	v 14

## kids

<b>ham and cheese jaffle</b>	7
<b>kingswood kids platter</b> cured meats, quiche, cheeses, crackers	12
<b>kids gnocchi</b> pumpkin, mushrooms, pecorino	10
<b>kids ice cream</b> vanilla or chocolate	3 / scoop