PICNIC *in the* VINES

TO SHARE

Antipasto Platter $45
Fennel & garlic salami, cured pork capocollo, cerignola olives, mixed pickles, house made dip, fresh grapes, freshly baked focaccia. *Vegetarian upon request.*

Cheese Platter $45
Delice de Bourgogne Triple Cream (France), Berry's Creek Tarwin Blue (Gippsland), maple toasted walnuts, plum paste, fresh grapes, house made lavosh. (V)

Harvest Platter $70
Selection of cured meats, cheeses, olives, pickles, dip, maple toasted walnuts, plum paste, fresh grapes, house made focaccia and lavosh. *Share between 4*

SMALL PLATES

Karaage Fried Chicken $20
Japanese style boneless fried chicken bites served with sriracha mayo

Karaage Fried Cauliflower $16
Japanese style fried cauliflower bites served with sriracha mayo (V)

Focaccia $10
Fresh house made focaccia with caramelised balsamic and olive oil (V)

Chips $13
Hot chips with tomato sauce (V)

Olives $9
Marinated large green cerignola olives (V)

FETHERSTON