

# FOOD

TEMPERANCE

AND  
GENERAL

## Charcuterie Board \$28

- Selection of Meats & Cheese, Grapes,  
Pickled Vegetables, Marinated Olives,  
Sundried Tomatoes & Crackers  
(GF Optional)

## Roasted Mixed Nuts \$6

- Sweet & Spicy (GF, VEG)

## Parmesan, Pecorino & Chive Butter Loaf \$20

- Rustic Tomato Relish, Dukkah

## Pork Belly Bites \$18

- Radicchio & Green Bean Salad,  
Mustard Vinaigrette, Cauliflower Puree (GF)

## Southern Fried Chicken Ribs \$15

- w roasted Red Pepper & Orange sauce (GF)

## Roasted Purple Cauliflower \$14

- w Sundried Tomato Pesto, Crunchy Seeds (GF, VEG)

## House Artisan Bread \$14

- w Basil Hummus, Pine Nuts, Durif Pickled Egg (DF, VEG)

## Cured Salmon \$17

- w Golden Beetroot, Cucumber, Spanish Onion,  
Avocado Crème Fraiche, crackers (GF)

## Potato & Lamb Shoulder Croquettes \$16

- w Rosemary & Cherry Yoghurt