

Olive oil, balsamic reduction, focaccia	6
Sun-dried tomato butter, focaccia	5.5
Roast garlic bulb, butter, smoked salt, focaccia	7.5

HOUSE BOARDS

Antipasto - 20

Balsamic onions, semi-dried tomatoes, Nocellara olives, Blonde Kalamata olives, garlic crostini

Cheese - 40

Provolone piccante, Bleu d'Auvergne, Iberico Curado, smoked Brie, balsamic onions, honey, focaccia

Meat - 40

'Nduja, spianata, finocchiona, salami Milano, butter, cornichons, focaccia

Bit of Everything - 25 per head

Finocchiona, salami Milano, Farmhouse Brie, Taleggio, Gorgonzola dolce, balsamic onions, Nocellara olives, semi-dried tomatoes, cornichons, plum & tamarillo chutney, focaccia

ANTIPASTI

Cornichons	2.5
Bones pickles	4
Balsamic onions	6.5
Semi-dried tomatoes	6
Blonde Kalamata olives	4.5
Black Kalamata olives	4.5
Nocellara olives	5.5

MEAT - 50g

'Nduja, Italy	7.5
Spianata, Italy	10
Finocchiona, Italy	10
Salami Milano, Italy	9
Prosciutto, Italy	11.5

CHEESE - 50g

Provolone piccante, Italy	7.5
Taleggio, Italy	8
Gorgonzola dolce, Italy	8
Farmhouse Brie, NZ	8.5
Smoked Brie, NZ	8.5
Iberico Curado, Spain	9.5
Aged goat's Gouda, NZ	9.5
Bleu d'Auvergne, France	11.5

SIDEKICKS

Focaccia	2
Gluten-Free crackers	3
Honey	1.5
Honeycomb	4.5
Plum & tamarillo chutney	2
Roasted almonds	2.5

SWEET

Cake - ask for flavours	6
OCHO chocolate 40g - Milk / 70% Solomons / 88%	
Papua New Guinea / Horopito & Kawakawa	8.5
Affogato - vanilla bean ice cream,	
Quick Brown Fox coffee liqueur, espresso	12.5

COFFEE

Black	4
White	4.5
Tea	4
Hot chocolate	4.5
Chai	4.5