

# GRAZE

## FEED ME MENU

45pp

*2 guests or more*

Organic Bread Bar L'Ancienne Stick + Pepe Saya Butter

~

Green Sicilian Olives

~

Alvia's Egg Dip ~ Sour Cream ~ Caviar

~

Cheese DU JOUR ~ Quince ~ Fruit ~ 50g

~

Olagasti Anchovies ~ 48g tin ~ Pickles

*Cantabria, Spain*

~

Charcuterie DU JOUR ~ Pickles

~

Pistacchio Baklava

# GRAZE

Organic Bread Bar L'Ancienne Stick + Pepe Saya Butter	5
Crackers (GF available)	4
Green Sicilian Olives	7
Whipped Cod Roe ~ Tomato ~ White Anchovies ~ Basil ~ Pita	9pp.
Eggplant Dip ~ Labneh ~ Lemon oil ~ Dukkah	16
✱ Alvia's Egg Dip ~ Sour Cream ~ Caviar	16
✱ Bloodwood Pecan Pâté ~ Crudités ~ (vegan) 100g	16

## CHEESES

*Served with pickles + grapes*

✱ Berrys Creek Buffalo Milk 'Mossvale Blue' ~ Truffled Honey ~ 50g  
*Berrys Creek ~ Gippsland VIC*

✱ Tintebar Triple Cream Brie ~ Fig ~ 50g  
*Nimbin Valley Dairy ~ Nimbin NSW*

✱ Two Sisters 'Isabella' Gouda ~ Smoked Almonds ~ Pear ~ 50g  
*Two Sisters Cheese Co. ~ Gippsland VIC*

Persian Macadamia Feta (Vegan) ~ Pear ~ 50g  
*Botanical Cuisine, Melbourne, VIC*

1 cheese	17
2 cheeses	27
3 cheeses	37

## SEAFOOD

Olagasti Anchovies ~ 48g tin ~ Pickles 20  
*Cantabria, Spain*

## MEATS

*Served with pickles + muscatels*

Free Range Chicken Liver Pate ~ 100g 23  
 *Feather + Bone, Marrickville NSW*

~

Black Truffle + Squid Ink Salami  
 *Saison Smallgoods, Brisbane QLD*

Capocollo  
 *Feather + Bone, Marrickville NSW*

Cloth Aged Wagyu Pastrami, Spice Crust  
 *Saison Smallgoods, Brisbane QLD*

1 meat 17

2 meats 27

3 meats 37

## DESSERT

Pistacchio Baklava 8pp.