

the cellar by gilbert

PADDOCK TO PLATTER // A GENEROUS PLATTER OF HOUSE MADE AND LOCALLY SOURCED PROTEIN, HIGH VALLEY CHEESE, PICKLES, SPICED NUTS, ARIL ESTATE OLIVES & OLIVE OIL, LAVOSH, FRESHLY BAKED FOCACCIA - \$55

BRUSCHETTA // ROMA TOMATO, FRESH BASIL, HIGH VALLEY FETTA, SOURDOUGH - \$16

SALT & PEPPER SQUID // LIME & CHILLI AIOLI, BITTER GREENS - \$20

ARANCINI // GARDEN TARRAGON, BOCCONCINI, TOMATO - \$14

HAND MADE PASTA // THREE CHEESE TORTELLINI, BEETROOT SAUCE, CRISPY BUCKWHEAT, FRESH GARDEN HERBS - \$22

LAMB PIZZA // FRESHLY ROLLED BASE, BASIL OIL, PINE NUTS, MOZZARELLA, SPANISH ONION, SPICY MINT YOGHURT - \$18

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