

the cellar by gilbert

Our housemade and locally sourced menu

CELLAR GRAZING BOARD - \$55

Cellar Focaccia, Lavosh, Dukkah, Fig and Olive Tapenade, Beetroot Relish

Aril Estate Olives and Olive Oil

Melanda Park Prosciutto and Salami

High Valley Fetta and Brie

CELLAR BITES

Halloumi Fries with Tomato Relish - \$14

Toasted Mudgee Sourdough with Triple Smoked Ham, Melted Gouda Cheese, Dijon Mustard and Rocket. - \$14

Spicy Tomato, Ginger and Red Lentil Soup. Served with Yoghurt and Pappadums. - \$12

CELLAR SWEETS

Chocolate brownie with Berry Coulis and Cream - \$8

Cellar produce also available to purchase.

@THECELLARBYGILBERT



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