

Platter Menu

We have created a selection of gourmet platters to suit our wines.

Using artisanal, local producers, our platters are all about the quality of the ingredients.

The flavours are deliberately aimed at matching the wine styles, and give you a little culinary journey across Southern Europe. So please refrain from asking to change.

We recommend a platter between 2 to 3 people.

Spaniard **\$ 45**

Queso Manchego, Manzanillo olives, air dried beef, chorizo salami, quince paste, Fairbrossen Pedro Ximenez raisins, romesco dip, smoked almonds, baguette

Frenchie **\$ 45**

Duck and orange pate, chicken and pistachio terrine, country style ham, cornichons, onion jam, double cream brie, baguette

Veggo **\$ 45**

Romesco dip, roasted beetroot, smoked eggplant dip, whipped feta farmhouse cheddar, olives, house made green hummus, Zaatar pita crisps, baguette

Cheese Boards

Selection of gourmet Australian and International cheeses with condiments, crackers, bread

Choose from: Queso Manchego - hard ewe's milk, Spain

Organic Brie – cow's milk double cream, Udder Delights, Adelaide

Jensen's Red – cow's milk washed rind, Tarago River, Gippsland

Tosi Gorgonzola Dolce - open textured and mild blue, Italy

Aged Farmhouse Cheddar - Wookey Hole, Dorset UK

- 2 cheeses - \$ 28 - 3 cheeses - \$ 37

Extra Bits

Toasted Baguette **\$5**

Lavosh Crackers **\$3**

Gluten Free Crackers **\$5**

Non-Alcoholic Beverages

Carmel Cider Co. Cold Pressed Apple Juice **\$3 (glass)**

Sparkling water, San Pelegrino **\$5 (750ml)**

Beer

Tingletop Ginger Beer, Boston Brewery, Denmark, WA 3.5% **\$8**

Small Ale, Colonial Brewery, Margaret River, WA 3.5% **\$8**

Pale Ale, Colonial Brewery, Margaret River, WA 5% **\$8**