

## APPETISER

Gilda.....	\$6pp
South Australia Marinated Olives.....	\$7
Continental Sourdough & Olive Oil.....	\$5pp
Baked Scallop with Café de Paris Butter & Bread Crumb.....	\$12pp

## ENTRÉE

Leeks, Marinated in Smoked Maple Dijon Vinaigrette, Toasted Hazelnuts..... & Pecorino Romano DOP	\$24
Marinated Champignon, Dutch Carrots & Goat's Curd with..... Toasted Seeds & Red Elk	\$25
Grass Fed Steak Tartare, 24 mth Parmigiano Reggiano, Gaufrette Potato Chips.....	\$32

## MAINS

Roasted Cauliflower, Pepita Romesco, Citrus Agro Dolce & Herb Salad.....	\$30
Australian Black Barley with Corn Purée, Broccolini, Shallot Oil &..... Cornucopia Fried Egg	\$34
Fish Of The Day ( <i>see waiter</i> ).....	\$MP
'Continental' Free-Range Pork Smoked Sausage, ..... with Sherry Confit Onion & Grilled Pepper	\$44
S.A Grass Fed Roasted Lamb Rump with Green Harissa.....	\$55

## SIDES

Velvet Lettuce with Radish, Orange & Sherry Vinaigrette.....	\$16
Romano Bean Salad with Sauce Ravigote.....	\$14
Smoky Cocktail Potatoes with Olive Oil, Garlic & Rosemary.....	\$16

## DESSERT

Rhum Baba - Rhum Soaked Sponge with Vanilla Chantilly & ..... Spiced Red Wine Poached Pear	\$25
The Can-gnac - Meyer Lemon Parfait & Cognac Soaked Raisins.....	\$20
Ciccione & Sons Gelato Scoop with Orange Tuile - <i>see waiter</i> .....	\$13

# DELICATESSEN

## PLATES

Gilda	\$6pp	Cheese Plate	\$22pp
S.A. Marinated Olives	\$7	Charcuterie Plate	\$20pp
Sourdough & Olive Oil	\$5pp	Cheese & Charcuterie Plate	\$24pp

## TINNED FISH

Olasagasti Anchovies	\$20	Cambados Scallops	\$28	Cambados Squid	\$32
Premium Cantabric Anchovies Don Bocarte	\$30	Cambados Mussels	\$30	La Belle Iloise Mackerel	\$28
Nardin White Anchovies	\$24	Cambados Cockles	\$35	La Belle Iloise Sardines	\$28
Nardin Smoked Anchovies	\$29	Cambados Octopus	\$30		

## CHARCUTERIE

Jamón Serrano	\$16	Pino's Mortadella	\$15
Jamón Ibérico Cebo	\$42	Pino's Truffled Salami	\$17
Continental Presswurst	\$15	Lonza	\$16
Continental Tonguewurst	\$15	Coppa	\$16
LP's Saucisson Sec	\$15	Wagyu Bresaola	\$30

## CHEESE

Brillat Savarin <i>Cows Milk, Soft, FRA</i>	\$18	Pecorino Romano DOP <i>Sheep Milk, Semi-Hard, ITA</i>	\$18
Petit St Maure Cendre <i>Goat's Milk, Soft, FRA</i>	\$18	Chevrano <i>Goats Milk, Semi-Hard, NLD</i>	\$17
Saltbush Chevre <i>Goats Milk, Soft, AUS</i>	\$16	Cloth-Ashed Cheddar <i>Cows Milk, Firm, AUS</i>	\$16
Gruyere <i>Cows Milk, Semi-Hard, CHE</i>	\$18	Oak Blue <i>Cows Milk, Soft, AUS</i>	\$17
Ocelli Foglie di Castagno <i>Sheep &amp; Cows Milk, Semi-Hard, ITA</i>	\$24	Riverine Buffalo Blue <i>Buffalo Milk, Soft, AUS</i>	\$17