

noir.

SMALL PLATES

Aperitivo Mediterranean Olive Mix **14**

Wagyu Bresaola, Cashew Cream
& Shaved Asiago **18**

Duck & Cherry Pâté with Lightly Toasted
Sourdough **23**

Spicy Thai Tuna Roll **16**

**Vegetarian Pâté Option Available*

Maine Lobster Roll **19**

CHEESE & CHARCUTERIE TO SHARE

Gluten free crackers available

TWO CHEESE PLATE **29**

Choose two cheeses to share between one or two

Charles Arnaud Reserve Aged Comte DOP (18 mth), Adelaide Hills Triple Cream Brie, Castel Regio Gorgonzola Piccante, Asiago Pressato DOP, or Vintage Cheddar, with cornichons & pickled baby figs

AUSTRALIAN 'PLOUGHMANS' PLATE **52**

Share between two or three +

Vintage Cheddar, Adelaide Hills Triple Brie & Castel Regio Gorgonzola Piccante, free range leg ham, Press'd charcuterie jam, cornichons & Borettane pickled onions

ITALIAN **50**

Share between two or three +

Gorgonzola Piccante, Asiago Pressato, 'Stone Axe' Wagyu bresaola, mortadella, 'nduja (hot Calabrese salami), Jamon Prosciutto & Borettane pickled onions

LUXE TOASTIES

Made daily on fresh sourdough, toasted & served with salted crisps (until sold out)

REUBEN **22**

smoked 'Stone Axe' Wagyu pastrami, sauerkraut, pickle, dijon aioli & Swiss cheese

TRUFFLED MUSHROOM **18**

wild forest mushrooms, truffle, cashew cream & Gruyere cheese

CUBANO **22**

slow-roasted marinated pork shoulder, leg ham, Swiss cheese, sour pickles, smears of yellow mustard & paprika butter

SPICY SALAMI **20**

Nduja (hot Calabrese salami), pork & native pepperberry salami, tomato relish & Provolone Dolce cheese