



# MENU

## **Anchovy Sticks \$14**

6 warmed pastry straws  
Made in-house by Heather

## **Cheese Puffs (GF) \$14**

6 warmed choux pastries  
Made in-house by Heather

## **Sausage & Cheese \$20**

Chewy cured cacciatore sausage with a  
Manchego cheese wedge  
Choose Mild or Hot sausage.

## **Local Bread & Butter \$8**

Locally-churned butter,  
crusty Hills loaf and a dust of salt.

- Add a pot of pate: + \$12
- Add terrine with relish: + \$16
- Add Spanish Crisps (Iberico Ham or Black Truffle) + \$12

## **Croque Monsieur \$18**

Crunchy toasted sandwich  
with oozy Manchego cheese,  
smoky prosciutto & in-house bechamel.

## **Spanish Platter \$40**

Crusty loaf with local olive oil,  
Spanish Manchego cheese, sundried figlets, 2 warmed  
anchovy sticks and local olives.

## **French Platter \$44**

Crusty loaf with locally-churned butter,  
local pork & herbs terrine, tangy cornichons,  
local beetroot relish, a local Hills chicken pâté pot  
and black charcoal (GF) crackers.

(EXTRA BREAD & BUTTER \$8)

All items can of course be ordered individually!