

MENU

CURRY CASHEWS V/GF **\$8**

Cashew nuts, caramelised and coated in house made curry powder.

OLIVES V/GF **\$9**

Marinated in rosemary, coriander and juniper.

BEEF JERKY **\$13**

Grass fed beef cured in chilli, spices and Fossey's single malt whisky.
Hot smoked until dried.

MAC & CHEESE CROQUETTES VEG **\$16**

Macaroni, mozzarella and cheddar, crumbed and fried. Served with fresh Western Australian black truffle aioli.

BREAD & CONDIMENTS VEG **\$10**

Smoked eggplant puree, house made old man saltbush butter and goats curd served with Baker Bleu bread.

DUCK TERRINE GFO **\$17**

Traditional pressed terrine with duck and bacon.
Served with Red Gum Rum soaked sultana's and sliced baguette.

HOUSE SMOKED SALMON GFO **\$20**

Served with dill mayonnaise, lemon, bread and extra virgin olive oil.

CHARCUTERIE PLATTER GFO **\$36**

Home smoked gin spiced pastrami, salami, ash pancetta, chilli sopressa, sliced baguette, pickles and condiments.

CHEESE PLATTER GFO **\$36**

Brillat-Savarin (France) - Triple cream brie
Gorgonzola Dolce (Italy) - Classic Italian sweet blue cheese
Washed Rind Sheep's Milk Brie (France), soft orange rind, sheep's curd cheese
Comté (France) - Semi hard cows milk
Served with sliced baguette & Fossey's gin jam

FOSSEY'S RUEBEN TOASTIE **\$15**

Gin spiced pastrami, swiss cheese, sauerkraut with Russian dressing.

VEGAN TOASTIE V **\$13**

Curried chick pea, vegan cheese, tomato relish

FUNKY FRIES VEG **\$14**

Aioli and ketchup

