

WINE BAR BELLOTA AND FOOD

FROM THE KITCHEN

Lunch from 12pm to 3pm / Dinner from 6pm to 10pm

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| Salumi Board - House selection of three | 28 | Moonlight Flat Oysters from Batemans's Bay Served with mignonette & lemon | 5 | Cheese Board - House selection of three | 34 |
| Served with pickled vegetables, cornichons, spiced pepitas and almonds | | | | Served with fresh fruit, muscatel raisins and baguette | |
| Add cheese of the day | 34 | Spiced olives, sweet smokey pepitas & almonds | 12 | Individual Cheese | 15 |
| Individual Salumi | 12 | Zuni pickle, grilled flat bread, radishes, whipped feta | 14 | Bethmale Vache | |
| Served with giardiniera, pickles and almonds | | 'Ascolana' fried stuffed green olives | 14 | Semi hard - cow's milk - France | |
| Bresaola - Air dried grass fed beef | | Dill pickled mussels & fennel, crème fraîche, baguette toast | 12 | Jacquin - Pyramide de Tradition | |
| Pork Neck - Smoked | | Angelica Farm carrots, almond & yoghurt, sumac | 15 | Ash - goat's milk - France | |
| Norcia - Mild dry salami | | Agro dolce ocean trout & red anchovies, capers, crema fresca, pangrattato | 17 | Delice des Cremiers | |
| Salichi Bosque - Mild dry salami, pepper, garlic | | Braised peppers, stracciatella, salsa verde, pecorino | 16 | White mould - cow's milk - France | |
| Longaniza Oscura - Dry pork salami, squid ink | | | | L'artisan – Mountain Men | |
| Lonza - Cured pork loin, fennel, chilli flakes | | Smoked ham hock, confit leek, Dijon mustard, fried caperberries | 18 | Washed rind - organic cow's milk - Victoria | |
| Chorizo - Spicy dry salami | | Burrata, cucumber, beetroot, saba, crisp shallots | 18 | Gabriel Coulet - Roquefort | |
| Calabrese - Spicy pork salami | | Gnocchetti, Saltbush lamb shoulder, anchovy & green olive ragu, ricotta salata | 22 | Blue - sheep's milk - France | |
| Csabai - Spicy pepperoni | | Sauteed prawns, broccoli, chilli, feta & fregola | 23 | Kugelhopf & Chantilly cream | 12 |
| Morcon - Paprika, spicy pork salami | | Flat iron steak, Madeira mushrooms, parmesan cream, | 34 | Honey & bay leaf poached pear, almond custard | 14 |
| Jamon and Prosciutto | | Pork loin schnitzel, soft egg, cos lettuce & fennel, bagna cauda dressing | 33 | Sicilian orange cake & hot orange caramel | 14 |
| Lupi Culatello - Italy (50g) Aged 18 months | 24 | Seared John Dory, cauliflower crème, cloudy bay clams, shallots & belly bacon | 34 | Chocolate custard pot, whipped mascarpone, cocoa nib praline | 15 |
| <i>Add to salumi board</i> | 12 | Grilled spatchcocked quail, soft taleggio white polenta, roast grapes, oregano | 31 | | |
| J. Martin Jamon Iberico - Spain (30g) Aged 36 months | 30 | Hand cut Otway Red potato wedges | 9 | | |
| <i>Add to salumi board</i> | 15 | Shaved cabbage, quinoa, lemon, mint, parmesan | 9 | | |
| | | Glenora rocket, Autumn dressing, sesame seeds | 11 | | |
| | | Braised brassicas, chickpeas, harissa | 12 | | |

SALUMI & CHEESE TO TAKE AWAY

All our oysters, salumi & cheese can be packaged to take away. we also have pickled vegetables, cornichons, spiced nuts, crackers & baguette available to complete your selection.

Perfect for dinner parties or picnics.