

WINE BAR BELLOTA AND FOOD

FROM THE KITCHEN

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

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 King Valley walnuts	
Add cheese of the day	34	Spiced olives, sweet smokey pepitas & almonds	12	Individual Cheese	16
Individual Salumi	12	Zuni pickle, grilled flat bread, radishes, whipped feta	14	Supplied by Harper & Blohm, Essendon, Victoria	
Served with giardiniera, pickles and almonds		'Ascolana' fried stuffed green olives	14	Bruny Island - C2	
Bresaola - Air dried grass fed beef		Dill pickled mussels & fennel, crème fraîche, baguette toast	12	Semi hard - raw cow's milk - Great Bay, Tasmania	
Cecina - Cold smoked beef		Angelica Farm carrots, almond & yoghurt, sumac	15	Shaw River - Annie Baxter <i>Special Reserve</i>	
Pork Neck - Smoked		Agro dolce ocean trout & red anchovies, capers, crema fresca, pangrattato	17	Semi-hard - buffalo's milk - Yumbuk, Victoria	
Norcia - Mild dry salami		Braised peppers, stracciatella, salsa verde, pecorino	16	Stone and Crow - Night Walker	
Salchi Bosque - Mild dry salami, pepper, garlic				Washed rind - cow's milk - Yarra Valley, Victoria	
Longaniza Oscura - Dry pork salami, squid ink		Smoked ham hock, confit leek, Dijon mustard, fried caperberries	18	Holy Goat - Skyla	
Lonza - Cured pork loin, fennel, chilli flakes		Burrata, cucumber, beetroot, saba, crisp shallots	18	White mould - organic goat's milk - Sutton Grange, Victoria	
Chorizo - Spicy dry salami		Gnocchetti, Saltbush lamb shoulder, anchovy & green olive ragu, ricotta salata	22	Berrys Creek - Tarwin Blue	
Calabrese - Spicy pork salami		Sauteed prawns, broccoli, chilli, feta & fregola	23	Blue - cow's milk - Gippsland, Victoria	
Csabai - Spicy pepperoni				Kugelhoppf - Vanilla, chocolate, rum butter cake with 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	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				
<i>Add to salumi board</i>	15	Hand cut Otway Red potato wedges	9		
		Shaved cabbage, quinoa, lemon, mint, parmesan	9		
		Glenora farm rocket, Autumn dressing, sesame seeds	11		
		Braised silverbeet, kale, 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.