

# WINE BAR BELLOTA AND FOOD

## FROM THE KITCHEN

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

<b>Salumi Board - House selection of three</b>	28	Moonlight Flat Oysters from Batemans's Bay, mignonette & lemon	5	<b>Cheese Board - House selection of three</b>	34
Served with pickled vegetables, cornichons and almonds		Marinated olives & spiced almonds	12	Served with fruit, muscatel raisins and Otway walnuts	
Add cheese of the day	34	'Ascolana' fried stuffed green olives	14	<b>Individual Cheese</b>	15
<b>Individual Salumi</b>	12	Agro dolce red anchovies, baguette toast	15	Supplied by Harper & Blohm, Essendon, Victoria	
Bresaola - Air dried grass-fed beef		Fontina & Fennel arancini, saffron aioli	15	Kaseswiss - First Konig	
Pork Neck - Smoked		Pork puff rolls, spicy hot relish	16	Semi hard - cow's milk - St Gallen, Switzerland	
Lonza - Cured pork loin, juniper, mild		Tahini baked chicken wings, sweet almond crust	16	Tomme de Chevre - Caprinelle	
Norcia Salami - mild				Semi hard - goat's milk - Pyrenees, France	
Tartufo Salami - Truffle, mild		Risotto of mushrooms, porcini, ricotta salata	22 / 32	Hampshire Cheeses - Tunworth	
Finocchiona Salami - Fennel, garlic, mild		Cured Hiramasa Kingfish, dukka, soft egg, radish, dill	19 / 29	White Mould - cow's milk - Hampshire, England	
Longaniza Oscura Salami - Squid ink, mild		Spaghettoni, prawns, garlic, chilli, lemon, pangrattato	23 / 33	Berthaut – Epoisses de Bourgogne	
Calabrese Salami - Medium spicy		Gorgonzola & roast beetroot salad, lentils, walnuts, mustard fruit dressing	18 / 25	Washed rind - cow's milk – Burgundy, France	
Chorizo Salami - Paprika, spicy				Rogue Creamery - Smokey Blue	
Csabai Salami - Paprika, garlic, spicy		Market fish, confit shallot, tomato & saffron	MP	Smoked blue - cow's milk - Oregon, USA	
Inferno Salami - Packed with chilli, spicy		Roast duck leg, Medjool dates, braised barley	32	Chocolate truffle	5
Morcon Salami - Paprika, chilli, coriander, garlic, smoked, spicy		Flat Iron steak, bagna cauda, charred zucchini, pecorino	32	Spiced quince tart, vanilla ice cream	15
<b>Prosciutto and Jamon</b>		Pork rib eye on the bone, parmesan & lemon crumb, Sicilian coleslaw	36	Strawberries, pistachios, honeycomb, pomegranate	15
Picaron Prosciutto di San Daniele - Italy Aged 18 months		Green beans, almonds, harissa	10	Chocolate custard pot, whipped mascarpone, cocoa nib praline	14
Individual Serve (50g)	18	Hand cut potato wedges, fennel salt	9		
Add to salumi board (30g)	10	Mixed leaf salad, honey mustard dressing	9		
La Barrica Jamon Iberico Bellota - Spain Aged 24 months		Shaved cabbage, lemon, mint, parmesan, chilli, saba	10		
Individual Serve (50g)	25				
Add to salumi board (30g)	15				

*Please let us know in advance if you or your guests have any dietary requirements or food allergies, we will do our best to accommodate*

### 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.