



lunch at the cooks larder

WINTER 2010

- Prosciutto di Parma, tomato and fresh Italian Buffalo mozzarella salad with basil and Forum Cabernet Vinegar 17
- Salami plate - selection of handmade salami with shaved pecorino, marinated olives, rocket salad and grilled sourdough 18
- Antipasto Plate - selection of housemade char grilled, marinated vegetables and bocconcini, caramelised balsamic and grilled sourdough 18
- Housemade chicken liver pate OR pork terrine with onion marmalade and toasts 16.5
- Croque monsieur OR madame with free range ham, gruyere, housemade ketchup and leaf salad 13.5/15.5
- Orecchiette pasta with broccoli, garlic, chilli and spinach 17
- Salt cod fritter with pepperonata and watercress 19
- Slow braised duck and sorrel risotto 22
- Winter mushroom ragu with crisp porenta 19
- Salad of witlof, watercress, radicchio and rocket with crisp pancetta, soft poached free range egg and roast garlic crumbs 19
- Smoked ham hock and borlotti bean soup with cavolo nero, polpotini, shaved parmesan and sourdough 19
- SIDES
- Shoestring fries with housemade aioli, tomato relish OR chilli jam 8
- Rocket pear and parmesan salad 8
- Sourdough with EVOO and caramelised balsamic 7 ADD :
olives 4.5 OR housemade dukkah 3
- CHEESE Australian and Imported farmhouse cheeses available
- DESSERT see blackboard for today's cakes and puddings
- * GLUTEN FREE BREAD AVAILABLE * BYO \$ 3

take the cooks larder home

OUR RELISHES, CHUTNEYS, PATES, TERRINES, ANTIPASTO ARE ALL AVAILABLE FROM THE DELI