

# GRAZING MENU

## ARTISAN CHEESE SELECTION

\$44

A curated trio of premium cheeses. Served with house-baked walnut sourdough, crackers, pear & fig preserve.

*Enhance your board with a selection of hand-carved cured meats – add \$20*

## SARDINES CONSERVA

\$32

Sardines presented traditionally in the tin, gently rolled back. Accompanied by warm, buttered bread.

## CURED SALMON

\$32

Delicately cured salmon, served with warm country bread, caper pearls, and dill crème

## BAKED BRIE

\$24

Oven-baked brie infused with thyme and drizzled with Queensberry honey. Topped with crushed pistachios, served with warm country bread.

## OLIVES

\$18

Mixed olives gently warmed. Served with crusty bread, olive oil and dukka.

# BEVERAGES

## BEER

## NON-ALCOHOLIC

Canyon Brewing Gold Lager \$10  
4%

Canyon Brewing Cardrona \$10  
Hazy 6%

Canyon Brewing Tussock \$10  
Basher Tiny Pale Ale 2.5%

Benjer Juices \$5  
*Apple, Apple & Raspberry,  
Orange*

Antipodes Sparkling Water \$5

Coffee/Tea \$5

