


# ARTE.


## Fresh oysters (GF)(DF)

half dozen / full dozen  


Natural 39/71   Chimichurri 40/72   Kilpatrick 45/88  
Polanco Baerii Siberian Oscietra Grand Reserve caviar 30g 159/319



Garlic croutons with homemade tomato capsicum sauce (DF)(VG) 7 




Stuffed green olives with tomato (VG)(GF)(DF) 10 

Chorizo bites with roasted red pepper puree, red radish, micro herbs (GF)(DF) 14 

Black garlic and truffle mayonnaise fries (DF) 14 

Heirloom tomato and aged Manchego cheese bruschetta (V) 19 

Australian Wagyu and chicken liver pate 22 

Queensland beef tartare and pickled Spanish onion, served with crispy baguette (DF) 26   

Tasmanian salmon ceviche, lime vinaigrette, pickled cucumber, herb salad (DF) 25  



## Charcuterie board (DF) 28

Local salami, smoked ham, stuffed olives, tomato chutney, grilled peppers,  
confit garlic, toasted ciabatta

## Cheese board (V) 29

Selection of local Gallo cheeses, quince jelly, dried figs,  
selection of fresh fruit, black lavosh

your average  
wine bar.not

### Package one share board 37

Garlic croutons with homemade tomato capsicum sauce (DF)(VG)

Stuffed green olives with tomato (VG)(GF)(DF)

Australian Wagyu and chicken liver pate



### Package two share board 49

Charcuterie board (DF)

Local salami, smoked ham, stuffed olives, tomato chutney, grilled peppers, confit garlic, toasted ciabatta

Cheese board (V)

Selection of local Gallo cheeses, quince, dried figs, selection of fresh fruit, black lavosh



### Package three share board 79

Black garlic and truffle mayonnaise fries (DF)(V)

Heirloom tomato and aged Manchego cheese bruschetta (V)

Queensland beef tartare and pickled Spanish onion, served with crispy baguette (DF)






Tasmanian salmon ceviche, lime vinaigrette, pickled cucumber, herb salad (DF)



#### Dietaries

(V) Vegetarian (VG) Vegan (S) Shellfish (GF) Gluten free (GFA) Gluten free option available  
(VA) Vegetarian available. Please advise of any food allergies.

#### Climate Calories

-  Locally sourced - contains locally sourced produce (three hours)
-  Reducing waste - pickling and preserving, zero-waste vegetables
-  Ethical meats - using the whole beast, line caught fish, sustainable farming
-  Eco friendly packaging - produce supplied in 100% recycled or bio-packaging
-  Culturally considered - native ingredients and working with indigenous communities