

ARTE.

bar not your
average wine

On display

Charcuterie board

Prosciutto free-range, Hungarian salami, Gallo brie-style Baci, Gallo Misty Mountain vintage cheese, quince jelly, dried figs, house-pickled onions, pepper-infused crackers, pitted green olives

Small (serves one) 30 **Medium** (serves two) 55 **Large** (serves three/four) 75

Add on

Cold cuts per 100g

Spanish chorizo	8
Prosciutto free-range	18
Hungarian salami	9
Double-smoked ham	12
Tarragon and red wine smoked chicken	12

Cheese per 100g

Gallo brie-style Baci	8
Gallo Smoked cheese	12
Gallozolla blue vein	12
Gallo Misty Mountain vintage cheese	12
Gallo Volcano sun-dried tomato and chilli cheese	12

Condiments per 50g

Strawberries	3
Cranberries	3
House-pickled onions	3
Charcoal lavosh	10
Pepper-infused crackers	3
White lavosh	10
Quince jelly	3
Medjool dates	8
Dried figs	3
Fresh blackberries	9
Beerenberg balsamic beetroot relish	3

On the bar 150g

Green pitted olives stuffed with your choice of blue vein, fetta, pesto or anchovy fillets	15
Dukkah-spiced macadamia nuts	10