



# ARTE.

Fresh oysters	Natural \$6 each / Kilpatrick \$7 each
  GF	
Roasted almonds, smoked paprika salt	\$8
V, VG, GF	
Citrus and thyme marinated olives, sourdough toast	\$17
 V, VG, GFA	
Yellowfin tuna ceviche, Tasmanian wasabi leaf, burnt shallot mayo	\$19
  GF, DF	
Jamon and manchego croquettes, romesco	\$12
 	
Wagyu beef brochette, apple and spring onion relish, bonito soy, fried garlic, shiso	\$18
 	
Fries, Cypriot black salt, aioli	\$10
V	
<b>Cheese board</b>	one person \$16 two - three people \$35
3 cheeses, cheddar, brie, manchego, caramelised apple gel, Sauternes poached figs, fresh apple, charcoal lavosh, grissini	
  V, GFA	
<b>Charcuterie board</b>	one person \$20 two - three people \$35
Jamon serrano, locally produced salami, in-house cured duck prosciutto, compressed melon, spiced tomato relish, sourdough toast, grissini	
  GFA	

We're cash-free! We no longer accept cash as payment. Debit and all major credit cards remain very welcome. 15% surcharge applies on public holidays. No split bills.

V Vegetarian | VG Vegan | DF Dairy free | GF Gluten free | A Alternate available

 Locally sourced ingredients  Reducing waste  Ethical meats

 Eco-friendly packaging  Culturally considered

The  
**Crowd**

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\*T's and C's apply

