



MENU

CHICKEN PATE \$28

Free Range Chicken, Port & Madeira Pate, Lavosh, Cornichons, Mixed Pickles, Sourdough Snaps

CHICKEN TERRINE \$28

Free Range Chicken, Leek & Black Truffle Terrine, Mustard, sourdough snaps, baguette, Apple & Currant Chutney, Pickles

HOUSE SMOKED SALMON \$28

Caper Berries, Sourdough Snaps, Baguette, Apple & Currant Chutney, Pickles, Beetroot, Relish

PORK TERRINE \$28

Free Range Pork & Pistachio Terrine, Mustard, Sourdough Snaps, Baguette, Apple & Currant Chutney,

CHEESE PLATTER \$43

Cheeses, Quince, Sourdough Snaps, Baguette, Fig, Thyme & Orange Jam + condiments

SALUMI PLATTER \$43

Meats, Pickles, Sourdough Snaps, Baguette + condiments

GRANDIOSO PLATTER \$80

Cheeses, Meats, Dips, Pickles, Mustard, Sourdough Snaps, Baguette, Quince + condiments

VEGAN PLATTER \$43

Dips, Sourdough Snaps, Baguette, Mixed Mushrooms, Olives, Guindillas, Smoked Almonds



MENU

PIZZA - MARGARITA \$20

Napoli, Buffalo Mozzarella, Basil

PIZZA- HOUSE SPECIAL \$22

ALL @ \$5 – ADD OR SNACK

- Soft, hard or Blue Cheese \$10
- Assorted Dips, Victoria
- Apple, Currant & Stout Chutney, Victoria
- Fig, Thyme & Orange Jam, Annie's Provedore
- Materia Prima Agro Dolce Onions, Italy
- Cornichons La Boqueria, Spain
- Bill's Beetroot Relish, Tasmania
- Sait Teresa Quince Paste, Spain
- Mount Zero Mixed Olives, Victoria
- La Boqueria Guindillas, Spain
- Materia Prima Mixed Mushrooms, Italy
- Giardiniera Pickles, Italy
- Gluten Free Vegan Crackers, Victoria
- Extra baguette

ANNIE'S ENOTECA

Open Friday and Saturdays from 4pm