

BELMONT. VIC
ARCHIVE
EST. WINE BAR 2018

Our menu is designed for sharing...

gf = gluten intolerant friendly, v = vegan

Fries *aioli* **\$10** (*gf,v*)

Salsa & Corn Chips **\$10** (*gf,v*)

Spiced Mixed Nibbles **\$6** (*gf,v*)

Deep Fried Stuffed Olives *aioli* **\$12** 5pc

House Marinated Mount Zero Olives **\$10** (*gf,v*)

Popcorn Cauliflower *gochujang sauce* **\$10** (*v avail*)

Arancini *salsa* | *aioli* **\$16** 4pc (*gf,v avail – ask about varieties*)

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Soft Tacos *fish* OR *cheese* | *avo salsa* **\$8** ea (*gf,v avail*)

Trio of Bruschetta *traditional* | *jambon* | *nduja* **\$18** 3pc (*gf,v avail*)

Chicken Tenders *jambon* | *hickory sauce* | *ranch* **\$18** 4pc (*gf*)

Cured Kingfish *cultured cream* | *lime zest* | *wontons* **\$20** (*gf avail*)

Grazing

(available with vegan alternatives, gf bread & crackers)

The Archive Grazing Platter for 2 \$49

two meats | two cheeses | accompaniments

add \$15 for each additional person

Smaller Grazing Platters

Cheese or Charcuterie served with warmed olives, bread & toast

one item **\$10** | two items **\$20** | three items **\$30**

Dessert

Burnt Basque Cheesecake *passionfruit syrup* | *dollop cream* **\$15** (*gf*)