

# Stone House Wine Bar & Kitchen



## Small bites

- Mixed nuts {8}
- Mixed marinated olives {9}
- Sourdough & burnt butter {10}
- Brets chips (France) {8}
- Marinated white anchovies, served w' olive oil, lemon & bread {16}
- Ortiz anchovy fillets, served w' tomato chutney and bread {20}

## A bit bigger



- Baked Brie in cob loaf, walnuts, rosemary and honey {25}
- Burrata, tomato, olive oil, molasses {20}
- Reuben sandwich, Pastrami, cheese, pickles and sauerkraut on sourdough, served w' chips {15}
- Warm chorizo and pickles {16}
- Chicken & mushroom paté, served w' pickles and sourdough {18}
- Duck & fig terrine, served w' pickles, tomato relish and sourdough {18}

## Fromage



Served w' sourdough and mixed nuts.

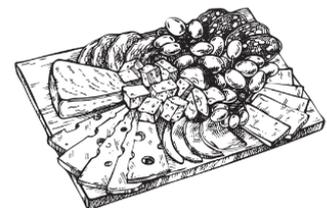
- Délice de Bourgogne (France, rich & creamy) {16}
- Cloth-ash cheddar (VIC, fine & hard) {17}
- Comte (France, hard & rich) {16}
- Shadows of blue (VIC, soft + earthy) {17}
- Manchego (Spain, sheep's milk, firm & buttery) {16}



## Charcuterie

Served w' sourdough and pickles.

- Sopressa (VIC, traditional salami) {16}
- Bresaola (NSW, Italian style beef) {18}
- Prosciutto (NSW, cured ham carved in house) {16}
- Finocchiona (NSW, fennel & garlic salami) {16}
- Capocollo (NSW, beef rolled in salt & spices) {16}



## Platters

All platters served w' sourdough.

- Combination platter (two cheeses, two meats, olives, nuts, quince & burnt butter) {55}
- Three cheese platter (with burnt butter, quince and mixed nuts) {45}
- Three meat platter (with pickles) {45}

## Sweet

- Affogato, choice of liquor {14}