

## **SALUME**

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**PROSCIUTTO DI PARMA**..... 14  
Fratelli Galoni. Italy, DOP aged for 24 months

**JAMÓN IBERICO DE BELOTA**..... 38  
Carrasco, Spain. Legendary king of Jamóns, acorn fed from the rare black foot pig, aged for a minimum of three years

**PALETA IBERICO DE BELOTA** ..... 22  
Carrasco, Spain. Shoulder of the rare-breed Pata Negra pigs, fat and rich from acorns foraged free range, 36 month+ age

**MALLORQUINA**..... 12  
La Boqueria, NSW. Spreadable salami. Spicy with smoky notes and an assertive lactic tang

**'NDUJA** ..... 14  
Quattro Stelle, NSW. Spreadable salami, originating in Calabria using the local red peppers. Fiery hot with great richness and length

**SOBRASSADA**..... 12  
Quattro Stelle, NSW. Spreadable salami, originating in the Balearic Islands of the Mediterranean. Similar to the 'nduja but milder and with the familiar smokiness of Spanish pimenton

**LONGANIZA OSCURA**..... 12  
La Boqueria, NSW. Cured, thin pork embutido, deeply coloured from the addition of squid ink

**VENISON SALAMI**..... 15  
Vics Meats, NSW. Slow cured salami made from the mild, yet distinctively flavoured meat of New Zealand free range Cervena Venison

**SALSICHON**..... 12  
Carne-Sal-Tiempo, VIC. Pork, pepper and nutmeg, perfectly simple. Created by Movida's group chef, Dave Roberts

**FERMENTED CHORIZO**..... 12  
Carne-Sal-Tiempo, VIC. Pork and sweet paprika with the addition of fino sherry. Dry fermented and delicious

**BUFFALO SALAMI**..... 15  
Vics Meats, NSW. Slow cured for a minimum of 3 months giving the salami a clean finish. Made using richly flavoured Australian Buffalo meat.

**CABECERA** ..... 14  
La Boqueria, NSW. Air-dried pork neck, spiced and cured in the same way as jamon serrano. Clean flavoured and delicate

**FUET ANIS** ..... 12  
La Boqueria, NSW. Classic pork and fennel thin, dry embutido

## **BURGERS**

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**FRIED CHICKEN**..... 14  
Seasoned fried chicken, lettuce, pickles and special sauce

**BLACKMORE WAGYU**..... 14  
Course ground patty, american cheese, tomato, relish, pickles and lettuce

## **DISHES**

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**BATEMANS BAY OYSTERS**..... 4  
Shucked to order with lime ice

**MOOLOOLABA TIGER PRAWNS**..... 26  
Pan roasted with tomato and lovage emulsion

**BABY SQUID**..... 22  
Fried baby squid, smoked eggplant, green papaya and fermented chilli

**FRIED JERUSALEM ARTICHOKES**..... 16  
Soured cream and salsa verde

**ROASTED PORK CHOP**..... 32  
White anchovy emulsion, hen's foot

**DUTCH CREAM POTATOES**..... 16  
Iberico ham and hen's egg

**BROCCOLI**..... 16  
Roasted with anchovy and chilli

## **SWEETS**

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**STRAWBERRY ICECREAM**..... 14  
Fingerlime and black olive

## **PRESERVES**

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**CONSERVAS ORTIZ ANCHOVIES**..... 18

**CUCA BABY SQUID IN ITS OWN INK**..... 18

**CUCA MUSSELS**..... 18

## **CHEESE**

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**QUESO DE VALDEON**..... 14  
Queserias, Spain. Semi soft, Goat's and Cow's milk blue. Wrapped with Sycamore Maple leaves. An excellent balance between sweet and tangy with an earthy finish.

**CAVE AGED CHEDDAR**..... 15  
Fine Cheese Co, UK. Benchmark clothbound cheese. Crumbly and sharp with herbacious complexity and lingering hazelnut notes

**SALTBUSH CHEVRE**..... 11  
Woodside, SA. Soft, Goat's milk. Fresh and creamy with a slight lemony tang, rolled in saltbush.

**CAPRICORNIA**..... 14  
Milawa, VIC. Semi Hard, Goat's Milk. Made from young spring goats milk the texture of this cheese is firm, the paste sweet and floral with a nutty rind. Matured for a minimum of 24 months.

**BRILLAT SARARIN**..... 13  
Fromi, France. Soft, Cow's milk. Triple cream with a delectable buttery-white paste and dense, chalky texture.

**STILTON BLUE**..... 13  
Colston Basset, UK, Semi hard blue, Cow's milk. Uk benchmark blue cheese. A deep natural rinded cylinder with a stunning marbled blue pate made from rich buttery milk. Piquant with lingering farmyard flavours.

GERARDS  
BARBARS  
CHARCUTERIE

ON PUBLIC HOLIDAYS A 15% SURCHARGE  
APPLIES TO ALL ACCOUNTS