

SALUME

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

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

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

BRESAOLA..... 18
NSW, Salt cured, air dried aged beef. Made from lean tender meat which is massaged, salted and carefully spiced

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

PANCETTA..... 12
Salumi, NSW. Fermented pork belly that has been heavily spiced with black pepper

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

MORCON..... 12
La Boqueria, NSW. Classic Spanish smoked salumi with chilli, pimenton, nutmeg and rum.

JABALI..... 13
NSW. Iberico style flavour wild boar salami. Full sweet, wild and gamey flavours filled with pimenton and robust meaty flavour.

BURGERS

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

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

DISHES

PAN FRIED MOOLOOLABA TIGER PRAWNS..... 26
Tomato mayo and lemon

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

BBQ CORN COB (1PCE)..... 9
Fermented chorizo, Grana padano, lime

DUTCH CREAM POTATOES..... 16
Iberico ham and hens egg

CHIPS..... 8
with tomato sauce

WINGS..... 16
Gerards bar 'Nduja hot wings

CONFIT DUCK..... 30
Chared baguette, glazed figs and smoked eggplant

SWEETS

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

BEETROOT ICE..... 14
Goats milk yoghurt, caramelised milk and lemon myrtle

PRESERVES

CONSERVAS ORTIZ ANCHOVIES..... 18

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

CUCA MUSSELS IN GALICIAN SAUCE..... 18

CHEESE

MANCHEGO..... 12
Don Juan, Spain. Hard, Sheeps milk. A characteristic aroma and slightly sharp, intense flavour. The Manchego sheep's milk gives a pleasant, unusual after taste. The texture is firm and compact. Manchego cheeses are best paired with a sherry.

ROBIOALA BOSINA..... 15
Piedmont, Italy. Sheep and Cow's milk. Creamy and supple texture, with rich flavours of mushroom set off with some tanginess.

SHROPSHIRE BLUE..... 13
U.K, Semi Soft Blue, Cows milk. Smooth and creamy with distinctive blue/green veins, orange colour and lactic tang.

AGED CLOTH CHEDDAR..... 12
Maffra, VIC. Semi-hard. Matured for 15-24 mths, crumbly acidic interior with rich grassy notes and earthy barnyard finish.

BLUE D'AUVERGNE..... 15
France, Semi Soft Blue, Cows milk. Strong aroma and full flavoured with grassy, herbeaceous and peppery characteristics.

PETIT TOMME DE CHEVRE..... 13
France, Goats milk. Fine textured interior and natural rind. Matured for a minimum of 7 months before releasing.

TALLEGIO..... 12
Arnoldi, Italy. Soft washed rind, Cow milk. Distinct nutty and meaty with just a hint of salt.

GERARDS
BAR
CHARCUTERIE

ON PUBLIC HOLIDAYS A 15% SURCHARGE
APPLIES TO ALL ACCOUNTS