

SNACKS

Buckwheat polenta chip, prawn, fermented chilli, soured black garlic	8ea
Lamb tartare crisp bread, crystal malt, cultured cream, sorrel, rye	6ea
Duck liver parfait 'katsu sandos'	8ea
Flamed sobrassada rooftop honeycomb, potato crisps	10
Potato churros, cheese mousse	10
N'duja dagwood dogs, pickled garlic and creamed corn	10
Pippies, beef fat, XO, seven spice doughnuts	16
Grilled cabbage, anchovy, garlic and chilli, shiso	12
GBar cheese burger, blackmore wagyu, secret sauce, butter lettuce, american cheese	14

DESSERTS

Frozen yoghurt, green strawberry and lime, best indulged with our finest mescal	12
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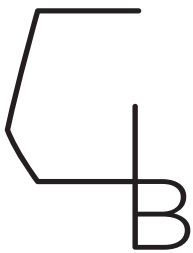
TERRINES / PRESERVEVES (80G SERVING)

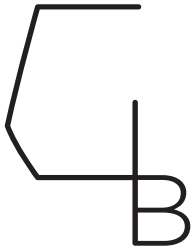
Drunken rabbit terrine, radish and scallion	16
Duck liver parfait	16
Country style pork paté	16

THE BOARDS

THE HIGH ROLLER	98
Shoulder and leg of jamon iberico de bellota, David Blackmore wagyu bresaola, tomato toast, warmed brillat savarin, guindillas and ajo blanco	
LITTLE ITALY	48
Prosciutto de palma, pancetta stesa peata, n'duja tradizionale, teleggio, roasted pear, house pickles, house bread	
THE SPANISH QUARTER	48
Salsiccon, fermented chorizo, fuet anise, manchego, roasted quince and house pickles, house bread	
CHEESE DREAMS	48
One fresh, blue, aged and funky cheese with accompaniments and bread	

On public holidays a 15% surcharge applies to all accounts





SALUME

PROSCIUTTO DI PARMA	14
Fratelli Galoni. Italy, DOP aged for 24 months	
JAMÓN IBERICO DE BELLOTA	38
Julian Martin, Spain. Legendary king of Jamóns, acorn fed from the rare black foot pig, aged for a minimum of three years	
VENISON SALAMI	18
Vics Meats, NSW. Slow cured salami made from the mild, yet distinctively flavoured meat of New Zealand free range Cervena Venison	
'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	
ULL BLOOD WAGYU BRESAOLA	22
David Blackmore, NSW. Salt cured, air dried and heavily marbled. This is an award-winning product	
SALSICHON	10
Carne-Sal-Tiempo, VIC. Pork, pepper and nutmeg, perfectly simple. Created by Movida's group chef, Dave Roberts	
BUFFALO SALAMI	16
Vics Meats, NSW. Slow cured for a minimum of 3 months giving the salami a clean finish	
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. Deep orange colour originates from natural dye found in the seeds of the Annatto plant.	

CHEESE

MANCHEGO	12
Don Juan, Spain. Hard, Sheep's milk. A characteristic aroma and slightly sharp, intense flavour. whilst the texture is firm and compact.	
MATURE CHEDDAR	12
Maffra, VIC. Semi-hard, Cow's milk. Matured for 12-18 mths to a distinctive smooth and sharp flavour. Subtle fruity tones offset by nutty notes.	
DELICE CREMIERS	13
La Tradition, France, Soft Cow's Milk. Sweet, soft and buttery flavour with a slight sourness and a hint of spice.	
TALEGGIO	12
Arnoldi, Italy. Soft washed rind, Cow's milk. Distinct nutty and meaty with just a hint of salt.	
ROBIOLA BOSINA	13
Caseificio dell'Alta Langa, Italy, Cow and Sheep milk, soft. The cheese has full rich flavors that are earthy and mushroomy with undertones of sweetness and tanginess attributed to the sheep milk.	
TRIPLE CREAM BRIE	12
Flinders Estate, NSW, soft, Cow's milk. A velvety and bold cheese with a lush creamy centre with a slightly nutty flavour. The mould is soft and white with a slight mushroomy aroma.	
ROQUEFORT	15
Gabriel Coulet, France. Semi soft blue, Sheep milk. This exemplary Roquefort from one of France's greatest producers has a sweet, nutty flavor with a slight sharp bitterness and sharp blue tang.	
GORGONZOLA DOLCE	11
Castel Regio, Italy, soft, Cow's Milk. This cheese offers flavours of sweet cream and yeast, balanced by a mild piquancy from blue mold.	