

## **SALUME**

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<b>PROSCIUTTO DI PARMA</b> .....	14
Fratelli galoni. Italy, DOP aged for 24 months	
<b>JAMÓN IBERICO DE BELOTTA</b> .....	38
Julian Martin, legendary king of jamons, acorn fed from the rare black foot pig, aged for a minimum of 3 years, Spain	
<b>JAMÓN SERRANO GRAN RESERVA</b> .....	26
Julian Martin, mild flavor, slightly salty and pleasant aroma. Homogeneous and slightly fibrous texture, Spain	
<b>FULL BLOOD WAGYU BRESAOLA</b> .....	22
David blackmore, salt cured and air dried, award winning product	
<b>MALLORQUINA</b> .....	12
La boqueria, spicy spreadable pork salami, with smoky notes and assertive lactic tang, Spain	
<b>N'DUJA</b> .....	14
Quattro stelle, spicy, spreadable pork salami, peppers and chilli, Italy	
<b>SOBRASSADA</b> .....	12
Quattro stelle, smoky spreadable salami, originating in the balearic Islands of the mediterranean, Spain	
<b>LONGANIZA OSCURA</b> .....	12
La boqueria, cured pork sausage deeply coloured and flavoured with squid ink, Spain	
<b>LONGANIZA BLANCA</b> .....	12
La boqueria, ground embutido, flavoured with pepper and sweet spices, Spain	
<b>SALSICHI BOSQUE</b> .....	12
La boqueria, catalan style, made with wild mushroom, fino sherry and black pepper , Spain	
<b>MORCON AHUMADO PICCANTE</b> .....	12
La boqueria, spanish style smoked salumi with chilli, pimenton, nutmeg and rum, Spain	
<b>DAVID BLACKMORE WAGYU SALAMI</b> .....	16
Aged for minimum of 4 months using david blackmore wagyu	
<b>CABECERA</b> .....	14
La boqueria, air-dried pork neck, spiced and cured in a similar fashion to jamon serrano. A clean and slightly salty delicate meat, Spain	
<b>FUET ANIS</b> .....	12
La boqueria, catalonian style with fennel and pork, Spain	

## **SNACKS**

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<b>LAMB TARTARE</b> .....	16
Pickled kohlrabi, apricot, hazelnut cream, saltbush and fried bread	
<b>CRISPY CHICKEN</b> .....	16
Jalapeño cream and pickled baby gem lettuce	
<b>CROQUETTES (4 PCE)</b> .....	14
Smoked pork hock and pea	
<b>SALMON</b> .....	22
Charred ora king salmon with fig miso and yoghurt	
<b>PORK RIBS</b> .....	22
Fried pork ribs, citrus caramel and sesame	
<b>WAGYU CHEESEBURGER</b> .....	14
David blackmore wagyu patty cooked with our signature blow torches, tomato relish, American cheese, dijon mustard & pickles on a housemade bun	
<b>KIPFLER POTATO</b> .....	9
Fried kipfler potato, sour cream and saltbush	

## **PRESERVES**

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<b>CONSERVAS ORTIZ ANCHOVIES</b> .....	18
<b>DUCK LIVER PARFAIT PX</b> .....	14
<b>SMOKED PORK HOCK TERRINE</b> .....	10

## **CHEESE**

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<b>BARELY BUZZED</b> .....	13
Semi-hard, jersey cow's milk, espresso and lavender rubbed with subtle notes of butterscotch and caramel with a smooth and creamy texture, USA	
<b>RIVERINE</b> .....	12
Semi-soft, buffalo milk, mild blue cheese with a creamy finish and a unique lactic flavour, Gippsland, Victoria	
<b>PETIT TOMME DE BREBIS</b> .....	13
Semi-hard, sheeps milk, full flavoured smooth interior with slightly nutty undertones, France	
<b>MAFFRA MATURE CHEDDAR</b> .....	10
Hard, cow's milk with a distinctive sharp flavour and smooth texture, Gippsland, Victoria	
<b>OSSAU IRATY</b> .....	13
Semi-hard, sheeps milk, aged for six months, slightly grainy texture with hints of herbaceous, grassy flavours, France	
<b>CHARLES ARNAUD COMTÉ</b> .....	13
Hard, cow's milk, aged for 36 months, buttery flavour with an intense nuttiness and smooth finish, France	
<b>TALEGGIO</b> .....	12
Soft, cows milk, creamy texture, nutty and meaty with a hint of salt, Italy	

## **DESSERT**

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<b>MANDARIN ICE</b> .....	12
Lemon curd, mandarin ice and white chocolate	

GERARDS  
BARBARS  
CHARCUTERIE

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APPLIES TO ALL ACCOUNTS