

SNACKS

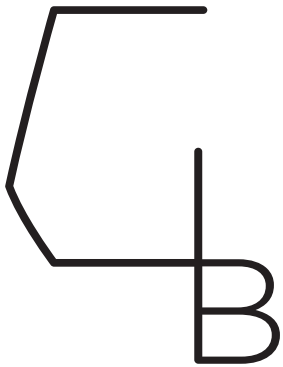
Lamb tartare, crystal malt, blood lime, saj crisps	8ea
Fried padrón peppers	5
Potato tartare cigar	5ea
'Nduja dagwood dog, pickled garlic and creamed corn	8ea
Pork and macadamia cabbage roll, burnt harrisa	6ea
Flamed sobrassada, rooftop honeycomb, potato crisps	10
Fried chicken, hot sauce, yoghurt, chorizo crumb	10
Grilled cabbage, anchovy, garlic and chilli	12
Grilled lamb cutlet, mojo verde, kiss peppers	10
Gbar chicken burger, chilli mayonnaise, pickled cabbage	14
GBar cheese burger, blackmore wagyu, relish, mustard, butter lettuce, American cheese	14

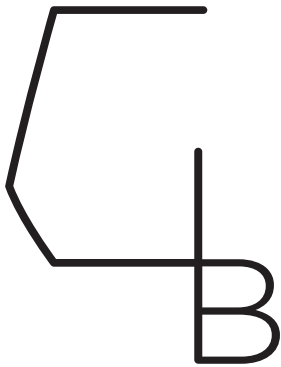
TERRINES / PRESERVEES (80G SERVING)

Yurrita anchovies	16
Sardinillas in olive oil	16
Mussels in escabeche	16
Pate de Campagne	14
Duck liver parfait	16

THE BOARDS

THE HIGH ROLLER	98
The best three salumi available in Australia and one cheese, guindillas, house pickles, house lavosh and bread	
LITTLE ITALY	48
Selection of three Italian style salumi and one cheese, roasted pear, house pickles, house lavosh and bread	
THE SPANISH QUARTER	48
Selection of three Spanish style salumi and one cheese, roasted quince, house pickles, house lavosh and bread	
CHEESE DREAMS	48
One fresh, blue, aged and funky cheese with accompaniments, house lavosh and bread	





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	
PALETA IBERICO DE BELOTA	28
Carasco, Spain. Shoulder of the king of Jamóns, acorn fed from the rare black foot pig, aged for a minimum three years.	
FULL BLOOD WAGYU BRESAOLA	22
David Blackmore, NSW. Salt cured, air dried and heavily marbled. This is an award winning product	
VENISON SALAMI	18
Vics meats, NSW. Slow cured salami made from the mild, yet distinctively flavoured meats 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	
MALLORQUINA	12
La boqueria, NSW.spreadable samlami,spicy ith smokey notes and an asertive lactic tang	
SALSICHON	12
Carne-Sal-Tiempo, VIC. Pork, pepper and nutmeg, perfectly simple.	
FERMENTED CHORIZO	12
Carne-Sal-Tiempo, VIC. Pork and sweet paprika with the addition of fino sherry.	
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	
LONGANISA ROJA	12
La Boqueria, NSW. Ground salami spiced with moorish	

CHEESE

MANCHEGO	12
El Colmado Spain. Hard, sheep's milk. A characteristic aroma and slightly sharp, intense flavour rolled in rosemary. 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.	
JENSEN'S RED WASHED RIND	13
Tarago River, VIC. Washed rind, cow's milk. Firm in texture, funky aroma and with flaours of fresh cream and roasted almonds.	
TALEGGIO	13
Arnoldi, Itlay. Soft wash rind, cow's milk. Funky aroma with a comparatively mild flavour.	
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.	
COLSTON BASSETT STILTON	15
Nottingham, UK. Cow's milk, Blue. Exceptionally buttery and creamy. Super clean mineral tang.and roasted almonds.	