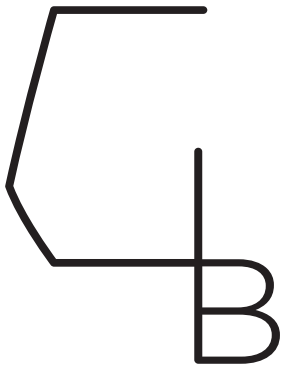


SNACKS

Jamon and potato croquettes	8
Snow pea salad, pancetta, pecorino, mint	10
Torched cobia, soured harissa, mandarin	16
Fried veggies, salt and vinegar	10
Flamed sobrassada, rooftop honeycomb, potato crisps	10
Merguez hotdog, labne, mint, pinenuts	14
Smoked wagyu tartare, hazelnut cream, sorrel, avruga	15
GB salumi fries, French fries, ground salumi and cheese whip	10
GBar cheese burger, blackmore wagyu, relish, mustard, butter lettuce, American cheese	14
GBar chicken burger, fermented cabbage, mayonnaise, fermented chilli	14
Pissaladiere, caramelized onion, anchovy and caper pastry	12
Chilled white beans, fried sourdough, white anchovy, smoked potato	12

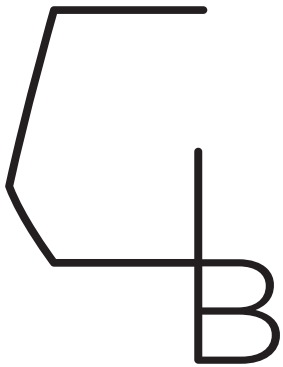


TERRINES / PRESERVEES (80G SERVING)

Yurrita anchovies	14
Marinated olives	6
Sardinillas in olive oil	16
Mussels in escabeche	16
Duck liver parfait	14

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.	
VENTRICINA SALAME	18
Abruzzo, Italy. Rolled in traditional abruzzion sweet peperone paste. A musty and spicy aroma is underlaid with the sweetness of pork.	
JABALI	13
NSW. Iberico style flavour, wild boar salami. Full, sweet, wild and gamey flavours filled with pimenton and a robust meaty flavour.	
'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 salami,spicy with 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.	
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.	
FINOCCHIONA SALAME	10
NSW. Garlic and fennel, the name is taken from finocchio meaning fennel.	
LONGANISA ROJA	12
La Boqueria, NSW. Ground salami spiced with moorish	

CHEESE

CHARLES ANAUD COMTÉ	12
Fort des Rousses, France. Hard, cows's milk cheese, naturally aged for 18 months in European caves. This cheese has an extraordinary rich and savoury flavour with wonderful length.	
PETIT CANTAL	11
Cantal, France. Famous cheese from Auvergne region in France. Matured for 3 to 6 months. This is a yellow cheese tasting somewhat like a cheddar.	
KING RIVER GOLD	10
Milawa, Vic. Soft wash rind, cow's milk. Slightly gritty rind and a rich, almost smokey flavour.	
BRILLAT SAVARIN	12
Normandy, France. Soft triple cream white mould Brie. Rich and creamy with notes of fresh buttermilk and a chalky pate.	
BLEU DE LAQUEUILLE	12
Laqueuille, France. Soft cow's milk blue. Aged for three to six months, this cheese is made only during the summer and autumn months. It proffers a creamy, smooth texture complemented by a spicy, slightly salty and tangy flavour.	
CASHEL BLUE	15
Fethard, Ireland. Cow's milk, Blue. Wonderfully creamy blue cheese with a mild strength and far from salty interior with the rind holding a bulk of the beautiful saltiness and tang.	