

VIVINO

Tapas

\$12 Each | Any 3 for \$33

Suggested Wine Pairing

Gls Btl

Gourmet Loaded Nachos

With melted stracciatella and fresh tomato and olive salsa

★ 3.8

2023 Dog Point · Sauvignon Blanc Marlborough, New Zealand

10 50

Smoked Salmon & Couscous Salad

Drizzled with tangy Amalfi lemon dressing

★ 3.8

2023 Studio Rose by Miraval Provence, France

8 40

Aubergine Melanzane

Baked eggplant with mozzarella to perfection and topped with shaved parmesan

★ 4.1

2023 Villa Degli Olmi Celsole Primitivo Salento IGT Puglia, Italy

8 40

Heirloom Tomato & Burrata Salad

A vibrant mix of heirloom tomatoes and creamy burrata, drizzled with a balsamic reduction. + Parma Ham \$3 + Marinated Anchovies \$3

★ 3.8

2023 Studio Rose by Miraval Provence, France

8 40

Artisanal Toasties (3pcs)

Toasted focaccia with homemade tomato sauce, topped with your favorite choice:

★ 4.2

2021 Chateau Fargueirol Jean XXII Chateaufeuf du Pape Rhone Valley, France

15 75

- **Marinated Anchovies with Parmesan**
- **Beef Salami with Sun-dried Tomatoes**
- **Creamy Burrata, Tomatoes and Basil**
- **Aubergine with Mozzarella and Parmesan**
- **Prosciutto with Garden Rockets**

Baked Brie with Honeyed Nuts

Creamy baked brie, drizzled with warm honey and sprinkled with toasted nuts, served with fresh baguette slices.

★ 4.0

Prosecco Asolo DOCG Superiore Veneto, Italy

10 50

Freshly Baked Bread Basket with House-Churned Butter

An assortment of warm, freshly baked breads, served with umami-rich kombu butter

★ 4.1

Domaine Michelot Bourgogne Blanc Burgundy, France

12 60

 Chef's recommendation

* All prices exclude GST and 10% service charge. No corkage will be charged on bottles from the wine menu

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Charcuterie

Small Platter (1-3 pax)
3 Cheeses + 3 Cold Cuts
\$30

Sharing Platter (4-6 pax)
6 Cheeses + 6 Cold Cuts
\$60

Cheese Selection

Herb-Infused Gouda

Creamy with aromatic herbal notes.

Creamy Emmental

Delicate and buttery with a subtle sweetness.

Velvety Blue Cheese

Bold and tangy with a creamy texture.

Luscious Camembert

Soft and oozy with earthy undertones.

Half Cured Pure Sheep Milk

Smooth with a pleasant spicy taste

Nutty Comte

Dense with notes of nut and caramel

Cold Cuts

Finely Aged Parma Ham

Delicately cured with a melt-in-your-mouth texture.

Spicy Spanish Chorizo

Rich and smoky with a hint of spice.

Savoury Rosette Salami

Bold and piquant, delivering a perfect kick.

Classic Beef Salami

Luxuriously rich with a subtle hint of pepper.

Smoked Black Forest Ham

Aromatic with a deep, smoky flavour.

Cold-Smoked Salmon

Silky and tender with a delicate smokine

Gourmet Toasties Platter (15pcs)
\$48

An assortment of toasties topped with:

- Marinated Anchovies with Parmesan
- Beef Salami with Sun-dried Tomatoes
- Creamy Burrata, Tomatoes and Basil
- Aubergine with Mozzarella and Parmesan
- Prosciutto with Garden Rockets

: Chef's recommendation

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Wines

Gls Btl

White

★ 4.1	2023	La Spinetta (Giorgio Rivetti) · Moscato d'Asti Bricco Quaglia, Italy	8	40
★ 3.9	2023	Dog Point · Sauvignon Blanc, New Zealand	10	50
★ 4.0	2017	The Paring · Chardonnay · Santa Barbara County, USA Domaine	12	60
★ 4.1	2020	Michelot · Bourgogne Blanc, France	12	60

Red

★ 4.1	2023	Villa Degli Olmi · Celsole Primitivo, Italy	8	40
★ 3.9	2016	Bodega Heredad de Baroja Reserva . Rioja DOCa, Spain	10	50
★ 4.1	2018	Te Whare Ra · Pinot Noir Marlborough, New Zealand	12	60
★ 4.2	2021	Chateau Fargueirol - Jean XXII . Chateauneuf du Pape, France	15	75

Sparkling

★ 4.0	NV	Botter Brilla Asolo Prosecco · Superiore DOCG, Italy	10	50
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Rosé

★ 3.8	2023	Studio Rosé by Miraval . Provence, France	8	40
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Other Beverages

Tea 8

English Breakfast
Chamomile
Earl Grey
Moroccan Mint

Slow Pressed Juice 8

Apple
Orange