



## CHEESE BOARD - 10

each

See window for today's selection  
(can be gf)

## BAR SNACKS

olives, house marinated (gf) 6

veggie crisps, sweet potato & kale (gf) 6

warm nuts, trio of salts (gf) 8

warm artisan ciabatta, dukka & sea salt (can be gf) 8.5

sliders, popcorn chicken, haloumi, beer braised pork or brisket (can be gf) 6 each

chorizo, dukka, paprika, tzatziki, rocket (gf) 10

## CHARCUTERIE BOARD

- 22

Add cheese for 8  
(can be gf)

## SMALL SHARE PLATES

flat bread, trio of dips (can be gf) 12

arancini, buttered corn, tomato relish (v, gf) 15

arancini, beef brisket, cheese, chimichurri, aioli (gf) 15

porcupine balls, beef, rice, tomato napoli, flat bread (gf) 9

chicken ribs, coq au vin (gf) 16

mushrooms, pearl barley, fried enokii, goats cheese (v, gf) 14

japanese scallops, cauliflower puree, fried leek & jamon (gf) 18

pork belly, beer braised, sautéed cabbage (gf) 18

## LARGE SHARE PLATES

brisket, coffee braised, parsnip puree (gf) 250g / 500g 28/35

corn fed chicken, half or whole, jerk marinade, bacon jam (gf) 25/40

lamb rump 250g, choc-mint sauce (gf) 23

## SIDES

fried hand-cut potatoes, seasoning, confit garlic aioli (v, gf) 9

fried veg, sweet potato, potato, parsnip, beetroot (v, gf) 10

brussel sprouts, baked, cheese sauce (v, gf) 10

## DESSERT

affogato (gf) 8 w. liquor add 6

artisan chocolate truffles, house-made (gf) 10

crème brulee, (gf) 12

nutella fondant (gf) 12

***\*\*At Claret House Food & Wine Bar, our menu has been designed to encourage social dining. Therefore, dishes will be delivered as they are prepared by the kitchen, in no particular order.\*\****