



# MENU

## **Anchovy Sticks \$12**

6 warmed pastry straws  
Made in-house by Heather

## **Cheese Puffs \$12**

6 warmed choux pastries  
Made locally by Rilka: GF

## **Sausage & Cheese \$18**

Chewy cacciatore sausage with a  
Manchego cheese wedge  
Choose Mild or Hot sausage.

## **Local Bread & Butter \$8**

Locally-churned butter,  
crusty Hills loaf and a dust of salt.  
Add a pot of pate: extra \$12

## **Croque Monsieur \$15**

Crunchy toasted sandwich  
with oozy Manchego cheese,  
smoky prosciutto & in-house bechamel.

## **Spanish Platter \$35**

Crusty loaf with local olive oil,  
Spanish Manchego cheese, sundried figlets,  
2 warmed anchovy sticks and local olives.

## **French Platter \$40**

Crusty loaf with locally-churned butter,  
local pork & herbs terrine, tangy cornichons, local  
beetroot relish, a local Hills chicken pâté pot  
and mini toasts.  
GF option: crunchy black sesame crackers.