



AVEC MENU

wine matched to food

Fruits de Mer

Freshly shucked oyster selection & other fruits of the sea are on the main blackboard

Tapas

	FOOD WINE
Olives Stuffed with Pimento.	6
<i>Lustau Almacenista Oloroso Angel Zamorano 1/16 - Jerez, ES (45ml)</i>	16
Vegetable Antipasti.	12
<i>Heart of Gold Grüner Veltliner '10 - Gisborne, NZ</i>	12
Feta Stuffed Peppadews.	12
<i>Te Mata Cape Crest Sauvignon Blanc '09 - Hawkes Bay, NZ</i>	12
Marinated White Anchovies.	12
<i>Lustau Solera Reserva Manzanilla Papirosa - Jerez, ES (45ml)</i>	9
Sole Goujons : sauce tartare.	12
<i>Dibon Cava Brut NV - Cataluna, ES</i>	8
Grilled Langoustine : garlic, chilli & parsley butter.	17
<i>Clos Marguerite Sauvignon Blanc '09 - Marlborough, NZ</i>	10
Calamari Fritte : rocket, lemon & garlic skordalia.	16
<i>Starborough Pinot Gris '10 - Awatere, Marlborough, NZ</i>	9

Charcuterie

	FOOD WINE
Ventricina - Perth, AU : spicy & coarse pork salami, matured 90 days.	8
<i>Heron's Flight II Rosso Sangiovese '08 - Matakana, NZ</i>	10
Sopressa Nonna - Lismore, NSW, AU : a mild, slightly sweet salami made from pork shoulder.	8
<i>Seresin Leah Pinot Noir '08 - Marlborough, NZ</i>	14
Chorizo Gran Reserva - Andalusia, ES : selected pure pork flavoured with smoked paprika.	10
<i>Lar de Paula Rioja Crianza '05 - Rioja, ES</i>	11
Jamon Serrano - ES : cured air-dried ham, slightly sweet flavour.	11
<i>Cypress Terraces Voignier '08 - Roy's Hill, Hawkes Bay, NZ</i>	11
Finocchiona - IT : coarse fennel salami.	13
<i>Emerich Knoll Grüner Veltliner Loibner Federspiel '08 - Wachau, AT</i>	18

Fromage

	FOOD WINE
Bleu d'Auvergne Fermier - FR : a strong, aromatic blue cheese.	12
<i>Blandy's 5 yr Old Sercial Madeira - Madeira, PT (45ml)</i>	11
Brie de Meaux - FR : a soft cheese from Paris region, beige mould & hazelnut flavour.	12
<i>Dne Laurent Tribut Chablis '08 - Bourgogne, FR</i>	18
Comté 12 Months - FR : matured by famous affineur Marcel Petite, complex & nutty flavour.	12
<i>Ata Rangi Lismore Pinot Gris '09 - Martinborough, NZ</i>	14
Valtaleggio - IT : soft creamy with washed rind, ripened in caverns for 80 days.	12
<i>Esk Valley Rosé '10 - Hawkes Bay, NZ</i>	10
Manchego - ES : intense & slightly salty cheese from La Mancha.	12
<i>Dnes Leflaive Mâcon-Verzé '08 - Bourgogne, FR</i>	18

please ask your waiter about guest cheeses & accompaniments

All dishes are served with freshly baked bread

Madiera & Sherry is served in a 45ml measure
Wine is served in a 150ml measure