

PATRITTI

EST.1926

Cellar Door Providore

FOOD MENU

Antipasto Platter \$45
(Serves Two)

Platter includes cured meats, pickled vegetables, olives, sundried tomatoes, fire roasted capsicum, fresh fruit, water crackers, grissini sticks, Brie & Parmesan cheeses.

Pate Board \$22

Your choice of the below locally sourced pate's, served with toasted sourdough bread & cornichons.

- Birky's Duck & Truffle Pate
160gm (GF)
- Birky's French Pate (Chicken)
160gm (GF)
- Birky's White Bean & Truffle Pate
160gm (V,GF)

Marinated Olives & Bread \$14

Locally grown Kalamata and Green olives marinated in white wine vinegar, oil, garlic, herbs & spices, then served with toasted sourdough bread.

Tarallini \$7.50

A traditional southern Mediterranean savoury snack, similar to a pretzel that is handmade using premium wheat flour, pure olive oil, gourmet seeds, herbs and spices. Variety of flavours available

Flavoured Almonds \$7.50

100% all natural flavoured almonds, sustainably grown and harvested along the pristine coast of the Fleurieu Peninsula in South Australia. Variety of flavours available (GF)

Potato Crisps \$5.50

Variety of options including Smiths, Red Rock & Grainwaves 90gms

Add Toasted Sourdough \$4

Add Marinated Olives \$10