

PATRITTI

EST.1926

Cellar Door Providore

FOOD MENU

Cheese Board

(Serves Two)

\$30

Selection of cheese, paired with quince paste and muscatels. Served with crackers. (V, GF option available)

Cheese included:

- 80g Prima Donna Gouda
- 80g Balsamic BellaVitano
- 50g Camembert

Add 80g Onkaparinga Blue \$8

Antipasto

Platter

(Serves Two)

\$45

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