

PATRITTI

EST.1926

Cellar Door Providore

FOOD MENU

Cheese Board \$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

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.

Antipasto Platter \$45

Selection of smokehouse leg ham, mezze trio of meats (mild salami, spicy salami, cured pork loin). Paired with sundried tomatoes, marinated olives, grapes & dried apricots. Plus 50g Camembert & 100g Parmesan. Served with crackers (GF option available)

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