

# the cortile

## Appetisers

Warm Marinated Australian Olives <i>marinated in chili, rosemary, thyme, garlic</i>	\$8
Duo of Dips <i>hummus &amp; miso eggplant, served with rosemary olive bread</i>	\$14
Smoked Chicken Taco (1pc) <i>cabbage, coriander avocado, smash potato, tomato jam, chipotle</i>	\$5
Pan-Fried Dumpling (6pc) <i>prawn gyoza, sesame, sweet &amp; sour dipping</i>	\$22
Chargrilled Spanish Chorizo <i>Pedro Ximenez glaze, tomato jam</i>	\$24
Lamb Kofta (6pc) <i>Milly Farm lamb, hommus, goat cheese, pomegranate</i>	\$24

## Grazing

Charcuterie Selection <i>served with housemade pickles, cultured butter, sourdough choice of Jamon Serrano 30g, Italiano Salami 30g, Tasmanian Smoked Salmon 30g</i>	One	\$18
	Two	\$27
	Three	\$32
Cheese Selection <i>served with dried fruit, quince paste, lavosh choice of Bay of Fires Cloth Bound Cheddar 60g, Charltons Buffalo Milk Blue 60g, Adelaide Hills Double Brie 60g</i>	One	\$20
	Two	\$28
	Three	\$36
Chef's Tasting Plater <i>selection of charcuterie and cheese served with condiments</i>		\$64

## Salads

Vannella Mozzarella <i>vine-ripened tomato, basil, sourdough</i>	\$20
Gem Salad <i>avocado, baby gem, tomato, radish, sesame dressing</i> Add poached eggs +\$4   Add smoked salmon +\$8	\$18
Pomegranate & Kale <i>lentil, carrot, walnut, honey dressing</i>	\$18

## Dessert

All \$16 (excl. Icecream)	Classic Pavlova with Twist <i>Coconut Cream, Berries, Mango Passionfruit, Lemon Myrtle</i>
Dark Chocolate Brownie <i>Tahitian vanilla ice cream, milk chocolate sauce</i>	Saffron Snowball <i>Lychees, Strawberries, Fairy Floss</i>
White Chocolate Mousse <i>raspberries texture, crushed kaffir lime meringue</i>	Ice Cream or Sorbet <i>Gundowring Chocolate, Vanilla, Salted Caramel \$ 4 a scoop Pure New Zealand Berries, Mango, Lemon \$ 3 a scoop</i>

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## Sandwiches

Ham & Cheese Melt	\$18
<i>double smoked ham, aged cheddar, vine-ripe tomato, sourdough</i>	
Chicken Melt	\$20
<i>smoked chicken, brie, avocado, tomato, pickles</i>	
Avocado & Mushroom	\$20
<i>avocado, tomato, mushroom, haloumi, balsamic, served on 5 grain sourdough</i>	
Classic Beef Burger	\$20
<i>wagyu beef patty, bacon, cheddar, pickle, lettuce, mustard aioli served on milk bun</i> additional beef patty \$8	

## Mains

Baked Tasmanian Salmon Fillet	\$32
<i>charred broccolini, leek, goma dressing</i>	
BBQ Glazed Berkshire Pork	\$32
<i>housemade BBQ glaze, pork belly, maple pear, cabbage, crackling</i>	
Slow Cooked Riverine Beef	\$38
<i>short ribs braised in merlot, desiree potato, broccolini</i>	
Roasted Pepe's Spatchcock	\$32
<i>shoyu, miso eggplant, roasted vine tomato</i>	
Cauliflower Curry	\$30
<i>chargrilled marinated cauliflower, rogan curry sauce, lentil, roasted onion, podum, coconut yoghurt</i>	

## Sides

Chargrilled Broccolini	\$12
Smashing Desiree Potato	\$12
Sweet Potato Fries	\$12
Sea Salt Fries	\$12
Baby Gem Wedge	\$12
Quinoa Salad	\$12

## Childrens

Mini Gem Salad	\$10
Veggies & Hummus	\$10
Spaghetti Bolognese	\$18
Chicken Finger with Smash Potato	\$15
Cheese Burger with Chips	\$16
Broccolini Tree	\$6
Chips	\$6
Chocolate Brownie	\$10
Watermelon Popsicle	\$6
Neapolitan Ice-Cream	\$10