

PALOMA BAR AND PANTRY

FROM THE PANTRY

OLIVE MENU

SICILIAN OLIVE, SICILY, ITALY LEMON, THYME, CORIANDER	8
KALAMATA OLIVE, MCLAREN VALE, SA OREGANO, GARLIC, CHILLI	6
VERDALE, MIDDLETON, SA BIO DYNAMIC 40 YEAR OLD TREES	8
CORIOLE MIX, MCLAREN VALE, SA VERDALE, KALAMATA, KORINEIKI, LECCINO	6

CHEESE MENU

ALL SERVED WITH LAVOSH AND ACCOMPANIMENTS

SWISS APPENZEL EXTRA NOIR SEMI HARD, COW MILK, AGED 8 MONTHS, APPENZEL, SWITZERLAND	13
ROSSO DI LANGA SOFT CHEESE, COW AND SHEEP MILK, PIEDMONT, ITALY	15
COAL RIVER FARM WASHED RIND WASH RIND, COW MILK, AGED 4 WEEKS, RICHMOND, TASMANIA	14

SALUMI MENU

ALL SERVED WITH BREAD

PACO CALABRO ORIGINATED FROM BENESTARE, COURSE CUT, SWEET PEPPER FLAVOUR	14
FRUILANO SALAME ORIGINATED FRIULI VENEZIA GIULIA, 1 MONTH AGED, COATED IN POLENTA, LIGHTLY SMOKED	14
CACCIATORINI DEI PAESANI ORIGINATED CALABRIA, PAPRIKA SPICING, CASPICUM PASTE, COARSE GROUND PORK	14

SNACK MENU

FLINDERS FLOUR SOURDOUGH PENINSULA PROVIDORE OLIVE OIL	8
LES DEUX COQS RILLETES DUCK, PORK OR CHICKEN	18 EA