



SOUTH CITY  
WINE  
WINE BAR & BISTRO

PIEDMONT  
BORDEAUX  
RIOJA  
LOMBARDY  
BURGUNDY  
MARCHE  
CHAMPAGNE



## **Cheese 50g**

*Served with your choice of lavosh or gf cracker*

|   |    |
|---|----|
| Riverine Buffalo Blu<br><i>Berrys Creek VIC Buffalo Milk</i>    | 17 |
| Comte DOP 18mth<br><i>Charles Arnaud FR Cow Milk</i>            | 16 |
| Blackall Gold<br><i>Washed Rind Woombye Cheese QLD Cow Milk</i> | 16 |

## **Charcuterie**

*Served with pickles and sourdough*

|   |    |
|---|----|
| Wagyu Bresaola 35g<br><i>Girolamo AU</i>          | 23 |
| Prosciutto San Daniele 50g<br><i>Imported IT</i>  | 18 |
| Nduja<br><i>Salumi Australia AU</i>               | 16 |
| Classico Salame 50g<br><i>Salumi Australia AU</i> | 16 |

## **Tinnies**

*\$27 each*

*Served with whipped butter & charred bread*

Ortiz anchovies in EVO

*47.5g ES*

Olasagasti anchovies in EVO

*48g ES*

Ortiz sardine in EVO

*140g ES*

Pollastrini Sardine in EVO

*100g IT*

Pollastrini Sardine Piccante

*100g IT*

Cuca Yellow fin tuna in EVO

*115g ES*

Ortiz Yellow fin tuna in EVO

*112g ES*

La Narval Squid in American Sauce

*110g ES*

## **CHEESE PLATTER \$41**

CHEF SELECTION OF 3, CRAKERS, JAM, TRUFFLE HONEY

*ADD ANCHOVIE OR SARDINE TINNIE AND BUTTER \$21*

## **CHARCUTERIE PLATTER \$41**

CHEF SELECTION OF 3, SOURDOUGH, PICKLED VEGETABLE, CORNICHONS

*ADD ANCHOVIE OR SARDINE TINNIE AND BUTTER \$21*



|   |         |
|---|---------|
| Sourdough, whipped tomato butter, chives  | 13      |
| Warm Olives & Guindillas  | 11      |
| Oyster, vin rouge mignonette, lemon   | 6 each  |
| Soldier, whipped garlic ricotta, mortadella, estragon gremolata, pickled fennel                     | 11 each |
| Pork Croquette, smoked tomato relish  | 9 each  |
| Scallops Tartare, mandarin oil, herbs, lardo, pickled chili   | 9 each  |
| Escargots à la Bourguignonne, garlic butter, nasturtium   | 27      |
| Chicken Liver Parfait, pickles, port gel, charred fig jam, sourdough                                | 26      |
| Venison Tartare, quail egg, parmesan, crostini  | 29      |
| Stracciatella, olasagasti anchovies, pickled fried green tomato, sherry dressing                    | 28      |
| Mussels Pot Marinieres, eshallot & leek butter, apple cider, herbs, frites, aioli                   | 36      |
| Pan Fried Potato Gnocchi, butter & anchovies, succulent, wakame, macadamia crumble                  | 35      |
| Butcher Cut, café de paris butter, shoestring fries, rocket   | 49      |
| 300g O'Conner Sirloin MBS 5+, café de paris butter, frites, broad leaf rocket                       | 69      |
| Add On: Flash Fried Moreton Bay Bug Meat 100g \$26  |         |
| Fish du Jour, beurre blanc, blanched asparagus, salmon roe, chives                                  | MP      |
| Duck Breast a L'orange, potato dauphinoise, roasted witloof, nasturtium                             | 49      |
| SCW Burger, angus beef, cheddar, lettuce, tomato, beetroot relish, tarragon tartare, frites         | 35      |
| Frites, salt & vinegar  | 14      |
| Chargrilled Asparagus, lemon vinaigrette, pine nuts, sultana, almond cream sauce, pickled red onion | 16/27   |

# DESSERT

|  |    |          |
|--|----|----------|
| Creme brulee, grand marnier, vanilla               | 16 |          |
| Profiteroles, pistachio cream, rum chocolate glaze | 15 | 3 pcs    |
| Ice cream & sorbet selection                       | 11 | 2 scoops |

## DESSERT WINE

|   |                   |    |       |
|---|-------------------|----|-------|
| 2022 Silent Noise 'Fro' <i>Frontignac</i> | McLaren Vale, SA  | 14 | 90mls |
| 2023 Chateau Lapinesse <i>Sauternes</i>   | Loire Valley, FRA | 18 | 90mls |

## FORTIFIED WINE

|  |               |    |       |
|--|---------------|----|-------|
| NV Warre's Otima 10 Year Old <i>Port</i>           | Douro, POR    | 16 | 60mls |
| 2019 Antinori del Chianti Classico <i>Vinsanto</i> | Piedmont, ITA | 25 | 60mls |

## APERITIF & DIGESTIF

|                                   |         |    |            |
|-----------------------------------|---------|----|------------|
| Suze Gentian                      | France  | 10 | neat/rocks |
| Henri Bardouin Pastis             | France  | 15 | neat/rocks |
| G.E Massanez 1811 Pastis          | France  | 14 | neat/rocks |
| G.E Massanez Poire Williams       | France  | 10 | neat/rocks |
| G.E Massanez Apricote Brandy      | France  | 10 | neat/rocks |
| G.E Massanez Creme di Dijon       | France  | 10 | neat/rocks |
| Dolin 'Rouge'                     | France  | 8  | rocks      |
| Dolin 'a la Fraise Chamberyzette' | France  | 8  | rocks      |
| Vedrenne Le Brilou                | France  | 10 | rocks      |
| Amaro Braulio                     | Italy   | 9  | neat/rocks |
| Amaro Montenegro                  | Italy   | 11 | neat/rocks |
| Licor 43                          | Spain   | 12 | rocks      |
| Licor 43 'Horchata'               | Spain   | 10 | rocks      |
| Micil 'Connemara' Irish Cream     | Ireland | 10 | rocks      |

## AFTER DINNER FLIGHTS

|   |    |
|---|----|
| Maison de Jean Fillioux   | 35 |
| Jean Fillioux XO   Jean Fillioux 'Cigar Club' Grande Champagne 1er Cru 35yo |    |
| La Bataille of Armagnac   | 33 |
| Domaine de Joy XO   Darraoze Bas 20yo                                       |    |