

## CHARCUTERIE

- CHEESE BOARD** two cheeses, with seasonal condiments and toasted ciabatta (v) 36
- CARNIVORE BOARD** Two cured meats, with seasonal condiments and toasted ciabatta (df) 38
- DRUM BOARD**, Selection of cured meats, cheeses with seasonal condiments and toasted ciabatta 46

## VEGETARIAN TAPAS

- SPICED ALMONDS** (v,gf) 8
- WARM OLIVES** marinated in garlic, chili, olive oil (v,gf,nf,df) 10
- HOUSE BREAD** roasted garlic bulb, tomato butter (v,nf) 10
- HOUSE CHEESE BREAD** roasted garlic tomato butter, olive soil, parsley (v,nf) 12
- DRUM PATATAS BRAVAS** harissa, aioli (v,df,nf) 12
- BABY DUTCH CARROTS** butterscotch honey, goats cheese, hazelnuts (v,,gf) 16
- CHARRED BROCCOLINI** Stracciatella, toasted almonds,olive dirt (v,gf) 17
- GRILLED ASPARAGUS** black truffle oil, focaccia crumbs, manchego alfredo (v,gf) 19
- HEIRLOOM TOMATO WITH BURRATA** basil, pepper and 25yr aged px balsamic (v,gf,nf) 15
- ROASTED CAULIFLOWER** pumpkin puree, dried mung sprouts, pepita seeds, olive soil, (v,gf,nf) 18
- BLACK BARLEY** grilled asparagus, pecan, goats cheese, lemon vinaigrette (v,) 19
- CRUMBED DOUBLE BRIE** onion jam, fried shallot, spinach, basil oil, leek hay (v,nf) 18
- FRESH FIGS & GOAT CHEESE** blood orange, dukka, toasted farro, pomegranate (v,) 22

## TAPAS

- SALMON FRITS** cream cheese, basil, seaweed, lemon cheek, caper oil (nf,gf) 22
- BURNT MAPLE LAMB RIBS** smashed hazelnut, Persian feta, charcoal salt (gf) 24
- MARGHERITA CALZONE** stuffed with provolone, mozzarella, jamon, tomato sugo, basil (nf) 18
- CHARRED CHORIZO** quemadura honey, pistachio dirt, ricotta (gf,) 19
- FRIED COURGETTE BLOSSOMS** chicken, leek bechamel, provolone, spicy aioli (gf,nf) 22
- POTATO BOMBA & BRISKET RAGU** manchego, parsley, tomato jus (nf) 19
- 1/2 SHELL SCALLOPS** pig's head sausage, beurre blanc, charcoal salt, tomato pesto (nf,gf) 26
- PERSIAN TRUFFLE GNOCCHI** wild fungi, parsley, garlic, pecorino, burnt butter sugo (v,nf) 29
- SLOW COOKED PORCHETTA** tuscan kale, parsnip puree, olive soil, morcilla & thyme jus (gf,nf) 35
- PORK & WAGYU ITALIAN MEATBALLS** spinach, tomato sugo, basil, provolone, alfredo sauce (gf,nf) 31
- BEEF CHEEK & OXTAIL RAVIOLI** ricotta, beef sugo, parsley & basil oil (nf) 35
- PRAWN & CRAB AGNOLOTTI** garlic, parsley oil, stracciatella, smoked tomato pesto, jus (nf) 41
- WAGYU STRIP LOIN** soubise, cavolo nero, swish brown & dried king brown mushrooms, basil oil, bone marrow jus (gf,nf) 41

## DESSERTS

- CHURONUTS** cinnamon sugar and charcoal salted caramel (nf,v) 15
- CHOCOLATE MARQUESS** tim -tam soil, raspberry gel, white filigree 15
- LEMON MERINGUE TORT** candied pistachio, chocolate soil 15