



# múVino

CAFE & WINE BAR

## FOOD

# nibbles

perfect pairings from 3pm Thursday - Sunday

## little nibbles

**SOURDOUGH** 8  
selection of dips, EVOO (V)

**MT ZERO OLIVES** 10  
marinated citrus, rosemary (VG)

**SPICY CHICKEN WINGS** 12  
with sour cream & chives

## pizzas (9")

**MARGARITA PIZZA** 16  
napoli base, freshly mixed tomato, picked basil, drizzled basil pesto & mozzarella cheese

**CHICKEN PINEAPPLE PIZZA** 18  
bacon, confit garlic, red onion, coriander, mozzarella, BBQ base

**PULLED PORK PIZZA** 20  
taleggio cheese, thyme, red capscicum, spinach, caramelised onion, mozzarella and BBQ base

**PRAWN PIZZA** 24  
cherry tomatoes, red onion, rocket, red chilli, arrabbiatta sauce with mozzarella cheese & sour cream coriander, mozzarella, BBQ base

## tinnies

served with sourdough

**ONE OF YOUR CHOICE** 18ea

*Sardines in olive oil*

*La Narval 120g tin*

*Sardines in tomato*

*La Narval 120g tin*

*Cantabrian anchovies*

*Olasagasti 48g tin*

*Mussels en escabeche*

*La Narval 115g tin*

*Tuna in olive oil*

*120g tin*

## charcuterie (make your own)

served with grissinis and lavosh

**JAMON SERRANO (80G)** 17

*Aged for 18 months, this Jamon de Serrano is the sweet, intensely flavoured ham of Spain.*

**LONZA FREE RANGE (80G)** 17

*Pork loin cured in a sea salt rub with black peppercorns and juniper berries and gently aged, Lonza is similar in both taste and texture to prosciutto.*

**SALAME CLASSICO** 14

**CHICKEN LIVER PÂTÉ (100G)** 14

**FREE RANGE**

**PORK RILLETTES (100G)** 16

# nibbles

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## cheese board (make your own)

served with lavosh, dried fruit and quince

<b>ONE CHEESE</b>	<b>18</b>
<b>TWO CHEESES</b>	<b>33</b>
<b>THREE CHEESES</b>	<b>58</b>
<b>FOUR CHEESES</b>	<b>65</b>

## choose your cheese/s\* below:

### **BAY OF FIRES**

#### **CLOTH BOUND CHEDDAR**

TASMANIA (COW)

*The flavour is buttery and herbaceous with a sharp lactic finish and earthy notes from its long ageing on pine boards.*

### **OAK BLUE**

GIPPSLAND, VICTORIA (COW)

*Luxuriously creamy, slightly spicy with a buttery mouthfeel. This cheese has a striking yellow colour due to high quality cow's milk and high fat content.*

### **TRIPLE CREAM BRIE**

ADELAIDE HILLS, SOUTH AUS (COW)

*The extra Jersey Cow butterfat gives this cheese a mild and creamy taste, especially when served at room temperature.*

### **COMTE RESERVE DOP**

FRANCE (COW)

*Every cheese exhibits the intense nuttiness, buttery flavour and smooth finish that are the hallmark of quality Comté.*

### **MANCHEGO RESERVA**

SPAIN (SHEEP/GOAT)

*The distinctive, sharp flavour of this white cheese ranges from nutty to fruity depending on the season in which it was made. It has a rich, buttery texture.*

*\*Some items are subject to availability. Please check with our friendly team when ordering.*

## cheese plate

**30**

Chef's selection of cheese served with lavosh, dried fruit and quince (serves 2)

## cheese & charcuterie plate

**65**

Chef's selection of cheese & charcuterie served with lavosh, dried fruit and quince (serves 2)

# from the cabinet

available daily

## sweet bites

**DAILY VIENNOISERIE SELECTION** 6ea

**DICED SEASONAL FRUIT BOWL** 7

**DAILY SWEET SELECTION** 8  
*Ask our team for today's offering*

## sandwiches & wraps

**CHICKEN CAESAR WRAP** 10

**VEGETARIAN WRAP** 10

**TOASTED CLASSIC BLT** 12  
on batard | bacon, lettuce, tomato, lemon dressing

**TOASTED REUBEN** 14  
on rye | sauerkraut, corned beef, swiss cheese

