

UNIVERSAL

WINE BAR
MODERN ITALIAN CUISINE

Bar Menu

WARM SPICED NUTS	6
MARINATED OLIVES	6
GRANNA PARMESAN <i>Fully imported Stagionato Grana Parmesan</i>	8
MARINATED ANCHOVIES <i>Marinated with Joseph aged Vinegar chilli, garlic and parsley</i>	8
MARINATED CHARGRILLED EGGPLANT <i>Marinated with Joseph aged Vinegar chilli and mint.</i>	8
MARINATED CHARGRILLED ZUCCHINI <i>Marinated with Joseph aged Vinegar chilli and mint.</i>	8
VEGETABLE FRITTERS <i>Served with a house made aioli.</i>	12
MOZZARELLA TRECCE, TOMATO AND BASIL <i>Homemade mozzarella, tomato and basil drizzled with e.v.o.o and lemon</i>	15
ANTIPASTO <i>A selection of cured meats, cheese, olives, grilled and marinated vegetables.</i>	22

Cheese Platters

All cheese platters are served with botrytis vanilla poached apricots, seasonal fruit and wafer crisps, please consult your waiter for the week's cheese selection.

AUSTRALIAN/NEW ZEALAND <i>A selection of the very best Australian and New Zealand cheeses.</i>	20
MEDITERRANEAN <i>A selection of Italian, Spanish and French Cheeses.</i>	40