

SYMPOSIUM

Grazing | Coffee | Wine | Events

SMALL PLATES

Cured kingfish, burnt grapefruit and pickled fennel \$ 20.00

Stracciatella Mozzarella, charred fig, pomegranate and watercress \$ 20.00

Jamon serrano duroc, piquillo peppers and Pedro xeminez \$ 20.00

SALADS

Beetroot, goat's cheese, walnut and watercress \$ 18.00

Smoked duck, charred fig, radicchio and pomegranate \$ 20.00

Salci bosque salami, piquillo peppers, black garlic and heirloom tomatoes \$ 20.00

Smoked trout, Crème Fraîche, kipfler potato and dill \$ 20.00

Harissa roasted cauliflower, preserved lemon, yogurt and mint \$ 18.00

Wild rice, whipped chevre, candied almond and rose \$ 18.00

LOADED PLATTER

2 House-made dips, 2 charcuterie selection, 2 cheese selection, piquillo peppers, olives, pickles, preserves, bread, crackers and grissini. Serves 4 \$ 48.00

CHEESE PLATTER

3 Cheese selection, fig and walnut jam, strawberries, basil, bread, crackers and grissini. Serves 2 \$ 26.00

CHARCUTERIE PLATTER

3 Charcuterie selection, house pickles, guindilla peppers, olives, bread, crackers and grissini. Serves 2 \$ 26.00

MEZZE PLATTER

2 House-made dips, house pickles, piquillo peppers, olives, bread, crackers and grissini. Vegan. Serves 2 \$ 26.00

GLUTEN-FREE

AVAILABLE ON REQUEST

SHARE PLATTERS



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WITH THANKS TO

Hundred Acre Farm, Wallaroo NSW

Bredbo Black Garlic, Bredbo NSW

La Bouqueria, Frenchs Forrest NSW

Parafield Olives, Yarragundry NSW

Morella Grove, Berry NSW

Four Leaf Milling, Tarlee SA

Tilba Real Dairy, Central Tilba NSW

Binnorie Dairy, Lovedale NSW



BY UNIVERSITY HOUSE