

# PUNCH - LANE -

WINE BAR · RESTAURANT

## FROM THE BAR

Almonds & cashews, roasted & spiced 8  
Raclette, potato & leek croquettes 5ea  
Chicken liver parfait, port gel 16  
Pork terrine, chutney, sourdough toast 14

## CHARCUTERIE

Cured meats served with pickles & house made bread 32

Prosciutto & pistachio salami - Borgo, pistachio nuts | Culatta Riserva - salted & air-dried ham  
Morcon Ahumado Picante - smoked & spiced salami | Pastrami - house made spiced, smoked beef  
Pork Terrine - house made | Fiocco - 'Mr Canubi' cured & air-dried pork

## CHEESE

Served with seasonal preserve, walnuts & house made sourdough crispbread  
25g | 9.50 50g | 19

**Jouvence Brie Fermier** - La Tremblaye, Île-de-France, France  
*Cow. Soft ripened brie. Mild, creamy, full brassica flavour*

**Charles Arnaud Comte** - Puligny, Jura Region, Franche-Comté, France  
*Raw cow. Hard-cooked. Dense texture. Aroma of caramelised milk*

**Shropshire Blue** - Leicestershire, UK  
*Cow. Blue. Sharp, tangy & slightly spicy*

**Rosso Di Langa** - Piedmont, Italy  
*Sheep. Cow. Washed rind. Creamy, subtle notes of fresh grass & hay. Mellow flavour*

**Black Savourine** - Yarra Valley, Victoria  
*Goat. Ash white rind. Chalky mouth feel. Nutty, full flavour*

**Bay Of Fires Cheddar** - St. Helens, Tasmania  
*Cow. Cloth bound. Sharp, rounded, slightly salty & crumbly in texture*

Small Batch 25g | 11 50g | 22

**Secrets of the Forest Truffle** - Melbourne, Victoria  
*Buffalo. Semi-hard. Winter truffles. Matured in wild hay for six months*

