

# PUNCH - LANE -

WINE BAR · RESTAURANT

## FROM THE BAR

Almonds & cashews, roasted & spiced 9.5

Olives 9.5

Raclette, potato & leek croquettes 5ea

House parfait, port gel 16

House terrine, salty condiments, 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  
Fiocco - 'Mr Canubi' cured & air-dried pork

## CHEESE

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

**Rouzaire Fromage de Meaux:** - Île-de-France, France  
*Cow. Soft ripened brie. Mild, creamy, hint of pasture & straw*

**Marcel Petite Comté:** - Frenche-Comté, France  
*Raw cow. Hard-cooked. Aged 9 - 12 months. Aroma sweet honey nuttiness*

**Grubb Cashel Irish Blue:** - Tipperary, Ireland  
*Cow. Blue. Hints of tarragon & white wine, slightly spicy*

**Cypress Grove Lamb Chopper:** - The Netherlands  
*Ewe. Hard cooked, sweet & nutty, mellow flavour*

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

**Shaw River Lady Julia Percy** - Yambuk, Victoria  
*Buffalo. Aged minimum 12 months. Smooth & creamy cheddar style*

