

# FANTASTICO

bar-deli

Kitchen Hours

9:30 - 4:30

Tuesday - Sunday

(deli boards available until 5pm!)

## MELTS

### The Canadian | \$8

Blueberry and caramelized onion jam, elk salami, Alpindon cheese.

### Chef's Choice | \$8

Ask us about our weekly chefs choice Melt.

## SNACKS

### Warmed Olives | \$5

Picholine, red cerignola, nicoise, castelveltrano, citrus marinade, thyme and garlic.

### Pickle Plate | \$5

A sampling of house-made pickled veg.

### Fantastico Dip Duo | \$8

A pairing of hummus and tapanade, served with naan, all made in-house.

### Side Green Salad | \$5

Dockside Greens, olive oil, balsamic reduction

### Side Bean Salad | \$5

Ask about this weeks feature bean salad!

### Meat Sticks | \$ market price

Choose from our wide deli selection including Spicy pepper and Pemberton gin.

## MAINS

### Deli Boards | \$10 or \$15

Two artisan cheeses, two cured meats, pickles, served up with fresh baguette, curated by our passionate bar-deli staff.

### Summer Pasta | \$12

Penne pasta, cherry tomatoes, zucchini, ricotta, pesto, white wine.

- Add Oregano Chicken Thigh | \$3

### Panzenella Salad | \$11

Tomatoes, greens, onion, cucumber, whole wheat croutons, olive oil, balsamic reduction.

### Cassoulet | \$8

Cannellini beans, house-made pork sausage and lardons, served with baguette.

### Duck Confit Salad | \$15

Dockside Greens, pickled radish and fennel, orange cardamom vinaigrette.

- Vegetarian option: Baked Halloumi

### Porchetta Sandwich | \$13

Roasted pork belly and caramelized onions on whole wheat, side of potato salad.

## LATE BREAKFAST

### House-made Granola | \$7

Pecans, pumpkin seeds, raisins, Tree Island yoghurt, honey, apple, local rhubarb compote.

### Breakfast Melt | \$8

Honey Bee gouda, fresh tomato, avocado and a sunnyside egg, served on whole wheat.

add Whole Beast bacon \$2

### Breakfast Board | \$12

Artisan cured meats, cheese, hard-boiled farm egg, bread and house-made jam.

### Toast & Jam | \$4

Whole wheat toast and butter with house-made jam.

## DESSERTS

### Rosemary Olive Oil Cake | \$7

### Chocolate Mousse | \$4

### Cheese Course | \$9

A curated selection of three cheeses, with a side of something sweet!

Order at the bar-deli counter // Please notify staff of any allergies