

# THE Chelsea.

## **CHARCUTERIE**

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All meats  
served with  
fresh torn baguette  
& Spanish pickles.

### **PROSCIUTTO DI PARMA**

Aged for 24 months, Italy

12

### **JAMON SERRANO GRAN RESERVA**

Mild flavor, Spanish ham

12

### **'NDUJA**

Quattro stelle, Spreadable pork salami

12

### **CACCIATORINI PICCANTE**

Small rustic salami

10

### **VICENTINA SOPRESSA**

Quattro stelle, NSW

10

### **TARTUFO**

Pork salami with a hint of truffle

12

### **BRESAOLA**

Air dried beef, marinated in red wine

12

### **CAPOCOLLO**

Cured pork neck

10

## **SNACKS**

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### **PORK AND CHICKEN TERRINE**

Parfait, Pear chutney

10

### **MARINATED MT ZERO OLIVES**

Thyme, orange, chilli, bay leaf

8

### **ROASTED BAR NUTS**

8

### **PICKLES**

6

## **CHEESE SELECTION**

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All cheese  
served with  
lavosh, muscatel,  
quince & apple.

### **BRILLAT SAVARIN AFFINE**

Cows milk, triple cream brie, France

9

### **BRIE FERMIER**

Cows milk, blue cheese, France

9

### **TALEGGIO**

12 month, wash rind, cows milk, Italy

9

### **FIGARO**

Wrapped in vine leaves, goats milk, hard cheese, SA

9

### **MAFFRA AGED CLOTH CHEDDAR**

15-24 months, cows milk, VIC

9

### **ROQUEFORT**

Sheeps milk cheese, France

9