

SAINT ERNEST



## BAR ACCOMPANIMENTS

FOOD...WINE...FRIENDS...SHARED

### “BAR JARS”

Served with pickled cornichons and croutes

“MUSHROOM FORESTRY” PICKLED FUNGHI

12

SALT COD PUREÉ, LEMON, BLACK PEPPER

14

Mt. ZERO MARINATED OLIVES

8

HEIRLOOM TOMATO & FETA FONDUE

12

CRYSTAL BAY PRAWN ESCABECHE

14

### CHARCUTERIE & CHEESE PLATTERS

55

Kangaroo pastrami

Wild boar salami

Smoked duck & Venison pistachio terrine

Prosciutto di Parma

Brie d’Affinois (France)

Blue chanterelle (France)

Ash cloth Cheddar (Mafra)

### WINES of ITALY

GioVino Bianco cataratto 2020, Sicily 55  
A fresh, ‘everyday’ Italian wine. Clean citrus acidity.

Leeona skin contact Bianco, Tuscany 65  
A hit of summer with skin contact ‘Orange’ wine.

I Custodi Pistus Rosso DOC 2018, Mt. Etna 70  
Funky, adventurous, fun

Musella Valpolicella superiore DOC 70  
Smooth, medium bodied, bright fruit and tannins.