

THE BLACK CAULDRON

Charcuterie & Apothecary Bar

B I T E S

Oil N' Vin

Choice of: ^(VG, GF options)

Traditional Oil & Balsamic

Smoked Oil & White Grapefruit Balsamic

Harrisa Oil & Black Cherry Balsamic

Baguette* | \$12

Cauldron Crafted Chips & Dip ^(VG)

Paprika & Garlic Tortilla Chips served with

a Vegan Cashew, Lime & Cilantro Dip

\$15

Seasonal Hummus ^(V, GF option)

Garlic Hummus topped with Kalamata

Olives & Sundried Tomatoes | White

Grapefruit Balsamic Drizzle | Baguette &

Cucumber slices

\$16

Shrimp Dip

Garlic Butter Shrimp bites in a Creole

seasoning dip with Parmesan, Shallots &

Parsley | Served with Baguette | \$17

Deep Fried Halloumi ^(V & GF)

Served with Red Pepper Jelly | \$15

Herb & Goat Cheese Crumble

Goat Cheese Crumble Dip | Herb Infused Oil

Crostinis | Deep Fried Capers | Lemon Zest |

\$15

Cheesy Garlic Baguette ^(V)

Provolone Cheese | Garlic Butter | Baguette

\$14

Beet & Goat Cheese Croquettes ^(V)

Panko crusted Beet & Goat cheese croquettes

served with a Zucchini & Basil dip | \$17

Crispy Prosciutto Bruschetta

Cherry Tomatoes | Basil | Feta | Prosciutto |

Garlic | Balsamic Vinegar | Baguette

\$15

Gluten Free (GF) Vegetarian (V) Vegan (VG)

P L A T E S

House Made Gnocchi ^(V)

Sweet Potato Gnocchi | Sundried Tomato

Pesto | Spinach | Cherry Tomatoes |

Roasted Sunflower Seeds |

\$24

Add Ons: Goat Cheese | \$4.5

Garlic Butter Prawns | \$7.5

Surf & Turf Platter

(Can be shared with 2-4 ppl)

Grilled Striploin Steak | Garlic Butter

Prawns | Chili & Peppercorn Crusted Tuna

Steak | Crispy Deep Fried Potatoes | Garlic

Bread | Grilled Cherry Tomatoes | Fresh

Arugula Salad with Maple Balsamic

Dressing | Green Peppercorn Sauce |

Chimichurri Dip | Arugula Aioli |

\$115

Steak Dinner

8oz Striploin Steak | Traditional French

Croquettes | Charred Broccolini with

Parmesan | Garlic Sautéed Mushrooms |

Creamy Green Peppercorn Sauce | \$45

Black & Blue Burger

Beef Patty infused with fresh Rosemary

& minced Shallots | Cauldron Crafted

Blackberry & Wine Jam | *Blue Cheese |

Red Lettuce Leaf | Fresh Tomato |

Morita Chili Aioli

Served on a Brioche Bun

\$25

Includes Side Choice: Zucchini Basil Soup or
Summer Salad

*Sub blue cheese for smoked gouda
Vegetarian & GF options available

Halloumi Burger ^(V)

Deep Fried Halloumi | Raspberry Coulis |

Crispy Pickled Red Onions | Red Lettuce Leaf

| Fresh Tomato | Morita Chili Aioli | Cashew

Cilantro Dip | Served on a brioche bun | \$25

Side Choice: Zucchini Basil Soup or Summer Salad

B O A R D S

Most Boards Contain Nuts

The Classic

Gruyere | Goat Cheese | Duck Salami |

Coppa | Pickled Red Onions | Candied

Walnuts | Olives | Peach Caramel Jam |

Maple Mustard | Baguette

single \$26 | double \$52

The Hedonistic

Aged Farmhouse Cheddar | Blue Cheese |

Lamb Prosciutto | Elk Goteborg | Olives |

Candied Walnuts | Pickled Red Onions |

Smoked Zucchini Relish | Red Pepper Jelly

| Baguette

single \$28 | double \$56

Cheese Board ^(V)

Gruyere | Aged Farmhouse | Blue Cheese |

Goat Cheese | Pickled Red Onions | Olives |

Dark Chocolate | Red Pepper Jelly | Maple

Mustard | Baguette

single \$24 | double \$48

Persephone Board ^(VG)

Seasonal Hummus | Dolmadakia | Olives |

Cherry Tomatoes | Cucumber | Housemade

Falafels | Cashew Cilantro Dip | Candied

Walnuts | Baguette

single \$23 | double \$46

Specialty Boards

The Lost Souls

Pick Any Two Single Boards & Make it a Double

The Party!

Tasting board, get to sample it all!

Half size (2-3 ppl) - \$75

Full Size (4-6 ppl) - \$145

Extra Baguette \$5

GF Baguette \$6

Food Created By Courtney Craig

THE
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SALADS & SOUP

**Summer Salad with
Blueberry & Rhubarb
dressing** (GF, VG)

Lettuce | Arugula | Blueberries | Feta |
Candied Walnuts | Basil | Shallots | \$19.5

Protein Add Ons

Housemade Falafels & Cashew dip | \$6
Deep Fried Halloumi | \$7.5
Charred Meat Bits | \$6.5
Garlic Butter Prawns | \$7.5

Tuna Niçoise Salad

Chilli & Peppercorn Crusted Seared Tuna
Steak | Mixed Seasonal Greens | Herb de
Provence Dressing | Crispy Deep Fried
Potatoes | Green Beans | Cherry
Tomatoes | Kalamata Olives | Hard Boiled
Eggs | \$26

Big Soup

Zucchini & Basil soup drizzled with Harissa
Oil | Served with sliced & grilled Garlic Bread
\$13

DESSERTS

Classic Dessert Board

Carrot Cake and Brownie | \$30

Deluxe Dessert Board

Ganache cake | Carrot Cake &
Brownie | \$46

Chocolate Ganache Cake

Buttercream Ganache | \$17 (GF)

Rotating Brownie

Ask your server | \$15

Vegan Carrot Cake (VG)

\$16

Gluten Free (GF) Vegetarian (V) Vegan (VG)

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