The Black Cauldron

Charcuterie & Apothecary Bar

Bites

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

Plates

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

BURGER MONTH ENTRY

DUCHESS OF THE DAMNED
Beef patty with finely chopped shallots, topped with melted Aged Farmhouse Cheddar and crispy Duck Salami. Layered with Jalapeño Aioli, fresh Arugula, Tomato, deep fried Pickled Red Onions and finished with a Red Pepper Jelly. Served on a Brioche Bun with a deep fried Halloumi and Dill Pickle skewer | $19

Add a Side : Zucchini Basil Soup or Summer Salad | $6

Vegetarian & GF options available

Boards

Most Boards Contain Nuts

The Classic
Gruyere | Goat Cheese | Duck Salami | Coppa | Pickled Red Onions | Candied Walnuts | Olives | Blueberry Jam | Maple Mustard | Baguette

single $26 | double $52

The Hedonistic
Aged Farmhouse Cheddar | Blue Cheese | Lamb Prosciutto | Elk Salami | Olives | Candied Walnuts | Pickled Red Onions | Smoked Zucchini Relish | Red Pepper Jelly | Baguette

single $28 | double $56

Cheese Board *(V)*
Gruyere | Aged Farmhouse Cheddar | 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 | Dolmadakias | 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

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

Food Created By Courtney Craig

The Black Cauldron

Charcuterie & Apothecary Bar

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 Greans | 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)**

Food Created By Courtney Craig