

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* | \$11

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 | \$16

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

\$14

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 |

\$23.5

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 |

\$110

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

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

Side Choice: Zucchini Basil Soup or
Summer Salad

Halloumi Burger ^(V)

Deep Fried Halloumi | Raspberry Coulis |
Crispy Pickled Red Onions | Red Lettuce Leaf
| Fresh Tomato | Morita Chili Aioli | Cashew
Cilantro Dip | \$19

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 | \$18.5

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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