

THE

# BLACK CAULDRON

*Charcuterie & Apothecary Bar*

## B I T E S

### Oil N' Vin (VG)

Pick Between

Traditional Oil & Balsamic | Smoked Oil & White Grapefruit Balsamic | Harrissa Oil & Black Cherry Balsamic  
| Baguette\* | \$10

### House Made 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

### Deep Fried Halloumi (V)

Served with Red Pepper Jelly \$15

### Cheesy Garlic Baguette (V, GF)

Provolone Cheese | Garlic Butter | Baguette  
\$14

## D E S S E R T S

### Classic Dessert Board

Carrot Cake and Brownie \$30

### Deluxe Dessert Board

Ganache cake | Carrot Cake & Brownie | \$46

### Cheesecake Board

Pick 2 flavours! \$16

Blueberry & lemon curd | Strawberry basil | Pumpkin Pie Streusel | Chocolate Mouse & Choc and Hazelnut Bark

### Chocolate Ganache Cake (GF)

Buttercream Ganache | \$17

### Rotating Brownie

Ask your server | \$15

### Vegan Carrot Cake

\$16

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

## P L A T E S

### Kale Salad with Sweet potato & Tahini dressing (GF, VG)

\*Contains Sesame Oil\*

Kale, Roasted Beets, Walnuts, Cherry tomatoes, Thinly sliced sunchoke tossed in a sweet potato tahini dressing | \$17.5

### Protein Add Ons

Housemade Falafels & Cashew dip | \$5.5  
Fried Halloumi | \$7.5

### House Made Gnocchi (V)

Sweet Potato Gnocchi | Sundried Tomato Pesto | Spinach | Cherry Tomatoes | Toasted Seeds |  
\$22.5

### Add Ons

Goat Cheese for \$4.5

### Tuna Niçoise Salad (GF)

Chilli & Peppercorn Crusted Seared Tuna Steak | Red Lettuce leaf | Herb de Provence Dressing | Crispy Potatoes | Green Beans | Hard Boiled Eggs |  
\$24

## Endgame Burger

Venison & Beef Patty infused with fresh Rosemary & minced Shallots | Cauldron crafted Blackberry & Wine Jam | Smoked Gouda | Red Lettuce Leaf | Cauldron made Root Veg Chips (Sunchoke, Parsnip & Beetroot) | Fresh Tomato | Morita Chili Aioli | Beetroot Bun  
\$25

Vegetarian & GF options available.  
side: Spicy Butternut Squash Soup | Kale 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 \$24 | double \$48

### 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 \$23 | double \$46

### Persephone Board (VG)

Seasonal Hummus | Dolmadakia | Olives | Cherry Tomatoes | Cucumber | Housemade Falafels | Cashew Cilantro Dip | Candied Walnuts | Baguette  
single \$22 | double \$44

### Cant Choose??

### The Lost Souls

Pick 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 \$4.5

GF Baguette \$5.5

*Food Created By Courtney Craig*