

THE
BLACK CAULDRON
Charcuterie & Apothecary Bar

B I T E S

Oil N' Vin (VG)

Pick Between

Tradional Oil & Balsamic | Smoked Oil &
White Grapefruit Balsamic | Harrisa 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 Hazenut Bark

Chocolate Ganache Cake (GF)

Buttercream Ganache | \$17

Rotating Brownie

Ask your server | \$15

Vegan Carrot Cake

\$16

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 potatoe thaini 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

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

Food Created By Courtney Craig