


THE
BLACK CAULDRON
Charcuterie & Apothecary Bar


B I T E S

Oil N' Vin *(VG, GF options)*

Choose Between

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

Cauldron 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 & GF)*

Served with Red Pepper Jelly \$15

Cheesy Garlic Baguette *(V)*

Provolone Cheese | Garlic Butter | Baguette
 \$14

Crispy Prosciutto Bruschetta

cherry tomatoes | Basil | Feta | Prosciutto
 Ham | Garlic | Balsamic vinegar | 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

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

Chared meat bits | \$6

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