

SNACKS & ALL-DAY GRAZING

In the 1800s, more than 350 acres of Brisbane were under vine. During this time, German migrant-comewinemaker, Carl Gerler became one of our early viticulture pioneers. Carl grew grapes and made wine where Doomben Racecourse is today.

Local Charcuterie 34 traditional accompaniments 2 3 Cheese Selection 22 34 With traditional accompaniments (gfo) **Mount Zero Olives** 9 Fermented Garlic, Lemon Thyme **Anchovies** 20 Crusty Bread, Smoked Tomato Lamb Ribs 17 Fermented Colony Honey, Lemon Myrtle Dukkha, Paprika Emulsion (gf) **Todays Bread** 10 Cultured Macadamia Crème, Sea Salt Twice Cooked Potato 14 Salt and Sherry Vinegar, Truffle Mayonnaise (v,gf)

Enjoyed our wines? Join the City Winery Wine Club and get 10% off your bill today.



Please note a 1% surcharge will be added to credit card transactions and a 15% surcharge applies on all public holidays.