

EST · 2021

Bar La Vie

ADELAIDE

Snacks

Marinated olives (vg, gf)	6
Sour Dough, hand crafter 'Pepe Saya' butter (v)	5

Small Plates

Les Deux Coqs duck mousse, served with bread, pickled onions	27
Porcini truffle arancini, house made chili paste (v) [3]	15
Barossa smoked chorizo, rosemary	15
Bacon – wrapped grilled dates with brie [3]	14
Anchovy gribiche toasted [4]	17
Pierogi, filled with potatoes & cheese, crispy bacon & butter	18
Grilled garlic prawns (gf)	13
Baked Camembert, rosemary, walnuts, maple syrup, served with biscotti (v)	25
Seasonal mushrooms, burnt butter, pepper (gf, v)	13
Hand cut potatoes, herbs and truffle salt (vg)	15

Chef's Tasting Plate

49

- ~ Barossa smoked chorizo, Rosemary
- ~ Porcini truffle arancini, house made chili paste (v)
- ~ Bacon – wrapped grilled dates with brie
- ~ Grilled garlic prawns (gf)

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Premium Tinned Seafood

CUCA Chipirones; exquisite stuffed squid in ink sauce, sourdough, lemon wedges	18
CUCA Mejilones; mussels in escabeche, sourdough, lemon wedges	19
CUCA Sardinias; baby sardines in olive oil, sourdough, lemon wedges	16
Ortiz Ventresca; Ventresca (belly) is the finest part of the Bonito de Norte tuna, packed in olive oil, sourdough, lemon wedges	32
Marinated seafood mix, sourdough, lemon wedges, house pickles	15

Charcuterie Board

38

Chef's selection of gourmet meats, crackers, grissini sticks, nuts, marinated olives, house pickles and served with sourdough

Cheese Board

Selection of 3 or 5 cheese, served with fresh fruits, nuts, quince paste, house dry fruit, crackers and biscotti

Soft

~ Triple Cream Brie, Barossa Artisan Cheese SA	14
~ Delice des Cremiers, Bourgogne FRA	17

Blue

~ Belmondo Blue, La Vera, Newton SA	13
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Hard

~ Monforte, Section28, Adelaide Hills SA	16
~ Marcel Petite Comte, Doubs FRA	14

(gf) gluten free

(v) vegetarian

(vg) vegan