

WELCOME

The word Amphora originated in Bronze Age Greece and was adapted by the Romans. It refers to carrying the vessel using the two handles. However, Amphorae were used extensively in Neolithic times and Etruscans for instance may well have had a name for the vessel that we are unaware of.

The pointed base of the Amphora allowed for transportation by ship where they may have been laid on their side or stood up and lashed in racks in several layers. Otherwise when in use they would have stood near the table embedded in sand or earth.

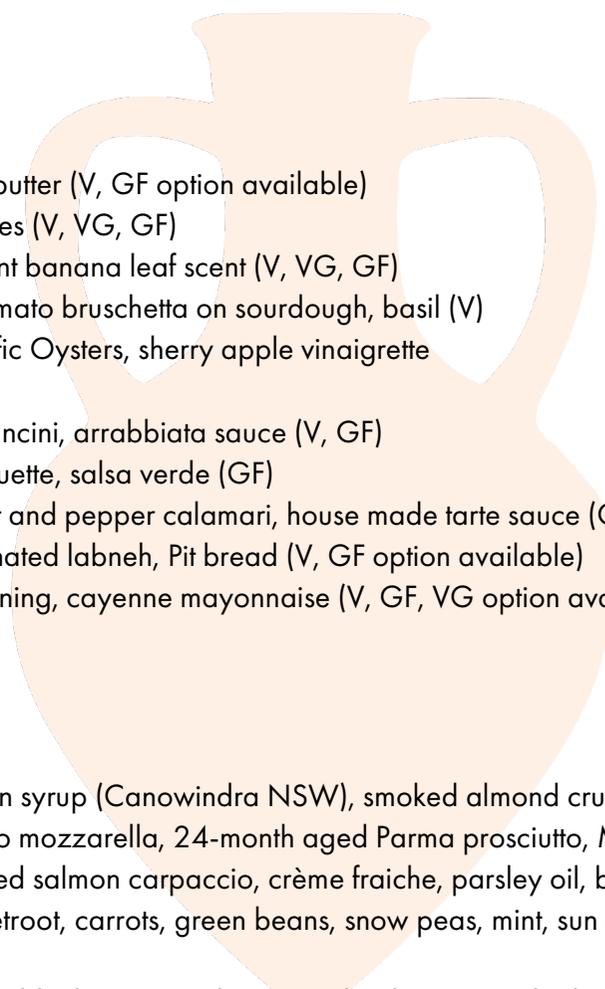
Amphorae were predominantly ceramic however were also made from metal, stone and glass. Whilst around 70 variations of size and shape are known, ranging from under 30cm to 1.5m high, the wine Amphora in ancient Rome became standardised to around 39 litres leading to the Amphora quadrantal as a unit of measure in the Roman Empire.

www.amphorawinebar.com.au



Share and Graze

Bites



Sourdough, turmeric butter (V, GF option available)	7.5
Mixed marinated olives (V, VG, GF)	9
Mixed spicy nuts, burnt banana leaf scent (V, VG, GF)	9
Buffalo ricotta and tomato bruschetta on sourdough, basil (V)	16
Smoky Bay (SA) Pacific Oysters, sherry apple vinaigrette	half a dozen 25
	1 dozen 50
Porcini mushroom arancini, arrabbiata sauce (V, GF)	4pcs 15
Cod and potato croquette, salsa verde (GF)	4pcs 20
Red Gum smoked salt and pepper calamari, house made tarte sauce (GF)	22
Hummus, house marinated labneh, Pit bread (V, GF option available)	14
Fries, rosemary seasoning, cayenne mayonnaise (V, GF, VG option available)	12

Substantials

Burrata, organic figs in syrup (Canowindra NSW), smoked almond crumb (V, GF)	24
Wood smoked buffalo mozzarella, 24-month aged Parma prosciutto, Mediterranean salad (GF)	24
Juniper and citrus cured salmon carpaccio, crème fraiche, parsley oil, bulgur and feta salad	26
Spring salad with beetroot, carrots, green beans, snow peas, mint, sun dried tomato, feta, pita (GF option available)	20
Baked potato wedges, black Ligurian olives, sun dried tomatoes, herbs	16

Mediterranean Salumi board 34

Including 22-month Parma prosciutto, Finocchiona salami, hot Spanish Cantimpalo, Casereccio salami, Mortadella, caper berries, grissini bread (GF option available) 34

Cheese board 3 x Cheese 30 (V, GF option available)

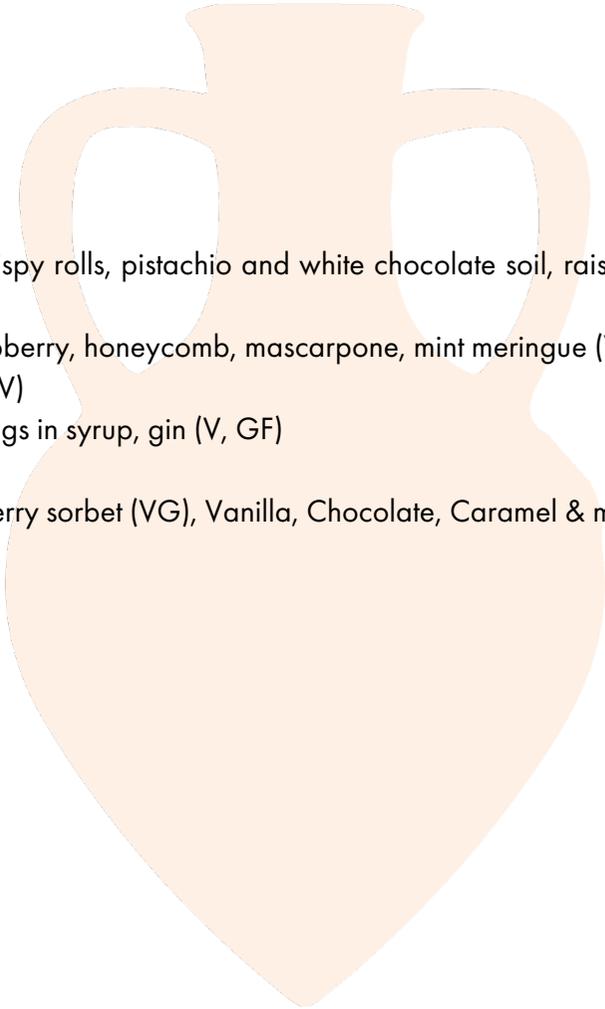
Served with jams, honey, muscatel, organic figs in syrup crispy fruit bread crostini

Hard Parmigiano Reggiano DOP 24-month 60gr – Parma, Italy – Cow milk

Creamy Rind La Tur 60gr – Piedmont, Italy – 3 milk cheese (Goat, Sheep, Cow)

Blue Azul de Valdeon 60gr – Posada de Valdeon, Spain – Cow and goat milk

Desserts



Cinnamon and banana crispy rolls, pistachio and white chocolate soil, raisin and rum ice cream (V, GF option available)	16
Poached rhubarb and raspberry, honeycomb, mascarpone, mint meringue (V, GF)	16
Italian traditional tiramisu (V)	16
Vanilla affogato, organic figs in syrup, gin (V, GF)	16
Ice creams:	
Apple sorbet (VG), Raspberry sorbet (VG), Vanilla, Chocolate, Caramel & macadamia	
1 scoop	5.5
2 scoops	7.5
3 scoops	9