

The
Old
Seven

MAISON
DU BON
VIN

BREAKFAST served until 11:30am

Chorizo Picante a la Sidre - 22

Spicy Chorizo braised in Cider served with Goat's Chèvre & Turkish Toast Soldiers

Fried Housemade Terrine - 22

served with Pedro Ximénez Cherry Compote & Crèmeux de Bourgogne on Sourdough Toast

Salmon Tartine - 24

Stoken Gin Cured Salmon, Dill Crème Fraîche, Fennel, Capers & Cucumber on Sourdough Toast

Vegan Tartine - 18

The Vegan Dairy Cashew Cheese, Marinated Mushrooms & fresh Thyme on Sourdough Toast

Ham Tartine - 20

Salm's Leg Ham, Tomato Salsa Verde, Buffalo Mozzarella, fresh Pesto on Sourdough Toast

Buchette aux Fleur - 20

French Goat's Chevre, Seven Hills Raw Honey, fresh Thyme on Sourdough Toast

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BREAKFAST served until 11:30am

Banana Bread - 7

add La Macelleria Vanilla Gelato - 6

Smashed Avocado Turkish Toast - 15

add

Meredith Goats Chèvre - 4

Marinated Mushrooms - 5

Salm's Leg Ham - 6

Halloumi - 7

Le Dauphin Double Cream Brie - 8

Stoken Gin Cured Salmon - 10

Turkish Toast

with

Jam, Peanut Butter, Vegemite or

Local Seven Hills Raw Honey

1 slice - 7

2 slices - 9

**See Display Cabinet
for Sweet Treats**

**The
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DECADENT CHEESY JAFFLES

The Old Seven - 25

Aged English Cheddar, Swiss Gruyere, Mozzarella, Black Truffles, Seven Hills Raw Honey

The Reuben - 22

12 Hour Slow Cooked Corned Beef, Sauerkraut, Swiss Cheese, Mustard Mayo

Hot Johnny - 22

Salumi Salame Inferno, Mozzarella, Swiss Gruyere, Spicy Pickles, Spicy Tomato Relish

The Vego - 20

Oven Roasted Field Mushroom, Grilled Capsicum, Baby Spinach, Ajar, Asiago

add Chorizo Salami - 6

The d'Affy - 25

Confit Duck, Fromager d'Affinois, Swiss Gruyere, Mozzarella, Spanish Onion, Mum's F#*king Cherry Sauce

The MacBeath - 24

Wagyu Bresaola, Maple Bacon, Sweet & Sour Pickles, BBQ Onion Relish, Aged English Cheddar, Mozzarella

Chik Chik Boom - 24

Smoked Chicken Breast, Garlic Aioli, fresh Dill, Semi-dried Tomatoes, Pickled Onion, fresh Spinach & Swiss Cheese

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Vegan option available
add - 3

FROMAGE & CHARCUTERIE

AUSTRALIAN - 69

Coal River Triple Cream Brie, Berrys Creek Buffalo Blue, Woombye Blackall Gold Washed Rind, Pyengana Cheddar, Duck & Juniper Salami, Salm's Leg Ham, Quince Paste, Olives, Smoked Almonds, Seven Hills Raw Honey.

FRENCH - 79

Brillat Savarin Triple Cream Brie, Langres Washed Rind, Roquefort Blue, Comté 18mth, Assortment of Saucisson, Quince Paste, Cornichons, Smoked Almonds, Seven Hills Raw Honey.

ITALIAN - 78

Mauri Taleggio, Pecorino al Tartufo, Ocelli al Barolo, Gorgonzola Dolce Blue, Wagyu Bresaola, Prosciutto di San Daniele 16mth, Quince Paste, Olives, Smoked Almonds, Seven Hills Raw Honey.

SPANISH - 73

Merco Mahon Curado, Manchego 12mth, Cabra al Pimenton, Azul De Valdeon Maple Leaf Blue, Chorizo Salami, Jamon Serrano Duroc 18mth, Quince Paste, Olives, Pickled Guindilla Peppers, Seven Hills Raw Honey.



All Boards served with
Sourdough Baguette
& Crackers

Gluten free crackers
available

FROMAGE & CHARCUTERIE

PLOUGHMAN'S - 66

Wookey Hole Cave Aged Cheddar, Le Dauphin Double Cream,
San Simon da Costa Smoked, Shropshire Blue,
Salm's Leg Ham, Balsamic & Pickled Onions, Marinated
Mushrooms, Hot English Mustard, Branston Pickle, Butter

FROMAGE - 44

Shropshire Blue *England*
Le Dauphin Double Cream Brie *France*
Al Romero Rosemary Manchego *Spain*
Mauri Taleggio *Italy*

CHARCUTERIE - 58

Jamon Serrano Duroc 18mth *Spain*
Assortment of Saucisson *France*
'Nduja *Italy*
Wagyu Bresaola *Australia*

TRUFFLE - 69

Quattro Stelle Truffle Salami, Pecorino al Tartufo *Italy*,
Truffle Crèmeux de Bourgogne *France*, Cornichons,
Local Seven Hills Honey, Muscatels, Lavosh Crackers,
& an Old Seven Jaffle

All Boards served
with Sourdough
Baguette & Crackers
(Charcuterie, Sourdough
Baguette only)



Gluten free crackers
available

FROMAGE & CHARCUTERIE

VEGAN - 49

Herbed Cashew Cheese, Sicilian Olives,
Sweet Pickled Baby Figs, Mixed Pickles, Cornichons,
Chargrilled Capsicums, Marinated Mushrooms, Hummus

SOFT - 47

Crèmeux de Bourgogne Triple Cream *France*
Woombye Blackall Gold Washed Rind *Australia*
Le Dauphin Double Cream *France*
L'Affiné au Champagne Rosé *France*

HARD - 45

1000 day aged Gouda *Holland*
Tête de Moine *Switzerland*
Parmigiano Reggiano 42 mth. *Italy*
La Mancha Manchego 12 mth. *Spain*

SHEEP & GOAT - 44

Roquefort Blue *France*
Cabra al Pimenton *Spain*
Al Romero Rosemary Manchego *Spain*
Buchette aux Fleurs *France*

All Boards served
with Sourdough
Baguette & Crackers
(Vegan, Sourdough
Baguette only)



Gluten free crackers
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A LITTLE SOMETHING ELSE

Wagyu Tonnato - 34

Wagyu Bresaola w/ Dill, Caperberries, Tonnato Sauce
and Oliver's Taranga Extra Virgin Olive Oil

Jamon Ibérico de Bellota - 49

Free Range Acorn Fed 5 year aged Spanish Iberico Jamon
served w/ Grilled Crostini, Fig Jam,
and Shaved 12mth Manchego
(The Best Ham in The World)

Housemade Terrine - 22

Terrine of Pork and Veal with Pistachios, Chestnuts and Cherries
served w/ Pedro Ximénez Cherry Compote, Cornichons
and Sourdough Baguette

Mixed Olive Bowl - 10

Sicilian Green, Spanish Arbequina, Smoked Kalamata,
Truffled Sicilian, Sweet Pickled Garlic

Bread & Oil - 6

Sourdough Baguette served w/ Oliver's Taranga Extra Virgin
Olive Oil and Balsamic Glaze

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MORE DELICIOUSNESS

Chorizo Picante a la Sidra - 22

Spicy Chorizo Braised in Cider served w/ Goats Chèvre
and Sourdough Baguette

Grilled Saganaki - 19

Greek Kefalograviera Sheep's Milk Cheese, Honeyed Figs and
Mountain Thyme served w/ fresh lemon

Sardines & Toast - 22

JOSE Portuguese Sardines in Extra Virgin Olive Oil
w/ Grilled Crostini, Tomato Salsa Verde and Capers

Gin Cured Salmon - 26

Stoken Gin Cured Salmon, Taramasalata Crème, Caperberries,
Bloody Shiraz Gin Caviar & Burnt Lemon
served w/ Grilled Crostini & Dill

Caprese Salad - 19

Vine Ripened Tomatoes, Fresh Buffalo Mozzarella, Basil,
Oliver's Taranga Extra Virgin Olive Oil and Balsamic Glaze
add San Daniele Prosciutto - 9.5

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DESSERT

Banoffee Tart - 9

Lemon Tart - 9

Iced Vovo - 9 (GF)

Salted Caramel Pecan Slice - 9 (GF)

Caramel Coconut - 9 (GF)

Affogato - 17

(served with La Macelleria Gelato)

Tradizionale - Vaniglia Gelato, Frangelico, Espresso

The Old Seven - Bacio Gelato, Grand Marnier, Espresso

The Napoleon - Caramello Salato Gelato, Cognac, Espresso

La Macelleria Gelato

Vaniglia (*Vanilla*)

Bacio (*Choc Hazelnut*)

Caramello Salato (*Salted Caramel*)

1 scoop - \$7

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