

# MAD | CRUSH

WINE BAR & KITCHEN

## DINNER

### NIBBLES & BAR BITES

Bite & A Glass 15  
Daily Nibble & A Paired 5oz Glass

Scallop & Calvados 11

Tartare of Ahi Tuna 16  
With Avocado & Butter Yaki Sauce

Bayonne Ham & Burrata 18  
With Spring Peas

Warm Marinated Olives (v)

Tōgarashi Potato Chips (v)

House Fries & Aioli (v)

Grilled Asparagus & Preserved Lemon (v)

7 ea.

Truffled Pecorino Croquettes (v)

Grilled Eggplant Parmesan (v)

Avocado & Salt Cod on Toast

Grilled Halloumi & Dukka (v)

9 ea.

Berbere Spiced Wild Boar Kebabs  
With Carrot & Tumeric Yogurt

Tempura Humboldt Squid  
With Togarashi & Soy Dipping Sauce

14 ea.

### SALADS

Cantaloupe & Frisee Salad (v) 11  
With Saffron Crème Fraiche & Apricot Chutney

Salad of Roast Beets & Carrots (v) 11  
With Goat Cheese & Burnt Honey

### MAINS

Grilled Piri Piri Chicken & Chickpeas 24  
With Butternut Squash & Baby Kale

Mushroom & Fiddlehead Risotto (v) 23  
With Nettle Pistou

Pan Roasted Wild Turbot 27  
With White Asparagus & Zucchini

Hand Chopped Burger 20  
With Fries & House Ketchup

Dry Aged Enright Cattle Co. Ribeye 20oz 95

### ROOM FOR MORE 9

Strawberry Matcha Tiramisu

Something Chocolate

Rhubarb Mousse Cake

Please make our staff aware of any allergies or dietary requirements.

Whilst we always do our best to accommodate requests, we cannot guarantee an allergen-free kitchen.

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## FROM THE SEA

### Fresh Oysters

6 for 20

Selection Rotates Daily

### 'Buck A Shuck'

Every Tuesday & Wednesday from 5-7pm

## CURED MEATS & SAUSAGES

12 per Item / 28 for All

Bayonne Ham

Chorizo - Kintoa

Jesus Salami - Kintoa

Coppa - Berkshire

Lamb Proscuitto

Bison Salami

Venison Cacciatore

## CHEESE 8

### Lemony

Grey Owl – Goat

(Fromagerie Le Detour, Notre-Dame du Lac, Québec)

### Fruity

Douanier – Cow

(Fromagerie Fritz Kaiser, Noyan, Québec)

### Tangy

Lindsay Goat Cheddar – Goat

(Mariposa Dairy, Lindsay, Ontario)

### Toasty

Farmstead Gold Gouda – Cow

(Mountainoak, New Hamburg, Ontario)

### Earthy

Tomme de Montagne – Cow

(Savoie, France)

### Nutty

Comté – Cow

(Charles Arnaud, Franche-Comté, France)

### Savoury

Roncal – Sheep

(Quesos la Vasco, Navarra, Spain)

### Buttery

Brillat Savarin – Cow

(Fromagerie Delin, Gilley-Les-Citeaux, France)

### Salty

Celtic Blue – Cow

(Glengerry Fine Cheese, Lancaster, Ontario)

Grill Your Cheese 9