



## Dinner Menu - November 2018

<i>Charcuterie Plate: A Selection Of our Chef's Favourite Meats, Salamís, Relishes &amp; Jellies</i>	19
<b>Cheese Plate</b>	
<i>3 Local &amp; International Cheeses with Accompaniments &amp; Lavosh</i>	19
<b>Deli Board</b>	
<i>The Best Of Both Combined In The Perfect Sharing Plate .....</i>	
<i>To Pair with A Fine Bottle of Wine at \$4 off!</i>	36
<b><u>Grano ≈ from the Grain</u></b>	
<i>Your Daily Bread, Made Right Here &amp; Changing Daily, With Olive Oil &amp; Balsamic</i>	10
<b>Buttered Housemade Pasta:</b> For The Table (Minimum 2)	9pp
<b>Tossed Fresh Salad Greens:</b> For The Table (Minimum 2)	8pp
<b><u>Tierra ≈ from the Land</u></b>	
<b>Patatas Bravas :</b> Spanish Style Fingerling Potatoes with Spiced Tomato Sauce, Garlic Aioli	14
<b>Cauliflower In Korean Bbq Sauce :</b> With Black Sesame Seeds	14
<b>Padron Peppers:</b> Crème Fraiche, Ancho Dusted Almonds	13
<b>Grilled Patty Pans :</b> Pumpkin Seed Pesto, Goat Cheese, Lavosh	13
<b>Sunchoke Gratin:</b> With Comté cheese, Parmesan, Parsley,	12
<b>Artichoke &amp; Poblano Croquette:</b> Sambal vegan Mayo	13
<b>Halloumi "Fries":</b> Basil Salt, Tomato Jam, Black Garlic Aioli	13
<b><u>Carne ≈ from the Beast</u></b>	
<b>Grilled Flank Steak:</b> Celeriac Puree, Parsnip Crisps, Pom, Chimichurri	17
<b>Buttermilk Chicken:</b> Thyme & Black Garlic Churros, Spiced Mango	16
<b>Meatballs, Pork &amp; Veal:</b> Goat Cheese, Chimichurri, Creamy Polenta	15
<b>Chorizo Stuffed Calamari:</b> Puttanesca Sauce	16
<b>Pizza Margarita:</b> 16 <b>Pizza of The Moment:</b> From 16    GF Option    5	
<b>Globe's Daily Pasta:</b> made here with Chef's ingredients of the day	From 17
<b><u>Dolce ≈ From Heaven</u></b>	
<b>Tabletop S'mores....A Globe Classic since 2008</b> 18 <b>A Pot of Citrus (GF)</b> 10	

All prices are subject to 5% GST & 18% Large Group Service Charge for 6 or more patrons