

Tapas – Vegetarian

Garlic and Cheese Bread (GFO, VG) Add Bacon - \$2	12
Garlic Bread (GFO, VG) Add Bacon \$2	10
Duo of Dips (GFO, DFO, VG) Please ask staff for weekly flavours	16
Bruschetta (4) (GFO, DFO, VG) Heirloom Tomatoes, Feta, Spanish Onion, Basil Pesto finished with a Balsamic Glaze	18
Arancini Balls (4) (GFO, VG) Sundried Tomato & Pesto	18
Popcorn Cauliflower (VG, DFO) Served with Siracha Mayo	18

(VG) Vegetarian, (GFO) Gluten Free Option, (DFO) Dairy Free Option – We have a separate Coeliac & Vegan Menu.
A surcharge applies on all card transactions | A 15% surcharge applies on public holidays.
Please note; any modifications/extras on food will be charged for accordingly

Tapas – Meat

Baked Gnocchi (GFO) Lamb Ragu topped with Salted Ricotta	20
Fried Buttermilk Chicken Served with Lime & Herb Aioli	19
Chicken Tacos (2) Soft Crispy Chicken Tacos, Slaw, Corn Salsa & Chipotle Mayo	20
Chicken Tika Kebabs (2) (GFO) Served with Naan Bread & Mint Yoghurt	21
Crispy Pork Belly Chilli Caramel Dressing with Apple Asian Herb Salad	20
Pulled Pork Sliders (2) BBQ Pulled Pork, Cheese, Slaw and Aioli	18
Lamb Croquettes (3) (GFO) Braised Lamb, Smokey Chipotle, Pickled Cucumber & Asian Greens	18
Twenty20 Charcuterie Board Cured Meats, Local Cheese, Pickled Vegetables, Dip, Olives, Pickles, Grissini & Turkish Bread	36

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Tapas – Seafood

Squid (GFO, DFO) Salt & Pepper Squid, Rocket, Cucumber, Aioli & Lemon Oil	18
Scallops (4) (GFO) Seared Scallops with Pea Puree, Snowpea Tendrils & Crispy Capers	21
Garlic Chilli Prawns (GFO) Served on a Bed of Rice with Creamy Sauce	20
Oysters Natural, Kilpatrick, Chilli Lime	3 for \$12 6 for \$24 12 for \$45

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Tapas – Sides

Bowl of Vegetables (GFO, VG, DFO) Honey Roasted Heirloom Carrots, Cauliflower & Broccolini	14
Potato Bravis (GFO, VG) House Relish, Aioli & Parmesan	15
Truffle Chips (VG, GFO) Finished with Grated Parmesan	15
Chips & Aioli (VG, DFO)	13
Sweet Potato Wedges (GFO, DFO, VG) Served with Sour Cream & Sweet Chilli	16
Greek Salad (GFO, DFO, VG) Mixed Salad with Olives, Marinated Feta, Cucumber & Heirloom Cherry Tomatoes	13

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Pasta & Risottos

GLUTEN FREE OPTION AVAILABLE FOR ALL PASTAS

Carbonara Fettucine Add Chicken (\$4) Bacon, Egg, Parmesan in a Creamy White Wine Sauce	26
Mushroom Risotto (VG) Add Chicken (\$4) Wild Mushrooms, Brie Cheese, Crispy Enoki & Grated Parmesan	26
Chicken Pasta Penne Chicken, Mushroom, Sundried Tomato, Spinach, Creamy Pesto Sauce	29
Seafood Fettucine Mussels, Prawns, Scallops, Squid, Fish, Garlic, Chilli & Basil Sugo	34
Lamb Gnocchi Slow Cooked Lamb Shoulder in Sugo, Fresh Herbs topped with Salted Ricotta	30

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Mains

Fish and Chips	30
Grilled or Battered Orange Roughy served with Chips, Salad & Tartare	
Traditional Parmigiana	30
Crumbed Chicken Breast topped with Rich Napoli, Ham & Cheese served with Chips & Salad	
Salmon (GFO)	35
Served with Herb Cous Cous, Pea Puree, Baby Radish & Red Sorrel	
350g Scotch Fillet	47
Served with Pumpkin Puree, Potato Fondant, Charred Onion, Broccoli & Red Wine Jus	
Roast Chicken	32
Served with Hazelnut Pesto, Heirloom Carrots, Pumpkin Mash & Hot Honey	
Beef Cheek (GFO)	36
Braised Beef Cheek, Creamy Mash, BBQ Onions, House Pepper Jus & Kale	
Seafood Sizzle Plate (GFO)	36
Mussels, Prawns, Scallops, Squid, Fish in a Garlic & Chilli Sugo served with Turkish Bread & a Garden Salad	
Sauces	
Plain Gravy	4
Pepper Gravy	4
Mushroom Gravy	4
Garlic Sauce	4

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Desserts

Gourmet Cakes	10
See our selection of Cakes in our display cabinet, served with Whipped Cream	
Chocolate Brownie	13
Chocolate Fudge Brownie, Ice-cream, Compressed Strawberries, Chocolate Soil & Salted Caramel Sauce	
Loaded Churros	16
Ice-cream, Whipped Cream, Chocolate Sauce & Berries	
Affogato	10
Liquored Affogato	16

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