

# twenty20

## BREAKFAST

### BRIOCHE FRENCH TOAST (VG) - \$23

Seasonal Berries, Caramelised Banana, Caramel, Vanilla Mascarpone & Maple Syrup

### SMASHED AVOCADO (GFO, DFO, VG) - \$24

Poached Eggs, Smashed Avocado, Marinated Heirloom Tomatoes, Feta, Beetroot Puree, Baby Radish & Dukkah served on Sourdough

### CRISPY CHICKEN WAFFLE - \$24

Crispy Fried Chicken, Chipotle Aioli, Avocado Puree, Maple Bacon, Liquid Cheddar & Slaw served on a Waffle

### CORN FRITTERS (VG) - \$24

Zucchini Pickle, Corn Salsa, Tomato Relish, Avocado Puree & Poached Egg

### BUILD YOUR OWN (GFO) - \$14

Eggs Your Way served on Sourdough

### EXTRAS:


Hash Browns (2) \$7 | Bacon \$6 | Salmon \$6 | Chorizo \$5


Mushrooms \$5 | Avocado \$5 | Sourdough \$4 | Feta \$4


Eggs \$3 | Spinach \$3 | Tomato \$3 | Hollandaise Sauce \$3

Tomato Relish \$3 | Tomato Sauce \$2

## SPREADTHELOVE

 TWENTY20TAPAS

 TWENTY20TAPAS

 TWENTY20TAPAS.COM.AU

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.

We happily cater to all allergies, please notify our staff if you  
have any dietary requirements. We have a separate Vegan  
& Coeliac Menu

*Gluten Free Option (GFO) Dairy Free Option (DFO)  
Vegetarian (VG)*

## TAPAS

### GARLIC BREAD - \$10 | ADD CHEESE - \$2 | ADD BACON - \$2

### DUO OF DIPS (GFO, DFO, VG) - \$16

Please ask staff for weekly flavours

### BRUSCHETTA (4) (GFO, DFO, VG) - \$18

Heirloom Tomatoes, Spanish Onion, Feta, Basil Pesto & Balsamic Glaze

### TWENTY20 CHARCUTERIE BOARD (GFO) - \$36

Cured Meats, Local Cheese, Pickled Vegetables, Dip, Olives, Pickles, Grissini with Turkish Bread

### BAKED GNOCCHI (GFO) - \$20

Lamb Ragu topped with Salted Ricotta

### ARANCINI BALLS (4) (GFO, VG) - \$18

Sundried Tomato & Pesto

### POPCORN CAULIFLOWER (VG, DFO) - \$18

Served with Siracha Mayo

### FRIED BUTTERMILK CHICKEN - \$19

Served with Lime & Herb Aioli

### CHICKEN TACOS (2) - \$20

Soft Chicken Tacos, Slaw, Corn Salsa & Chipotle Mayo

### CHICKEN TIKA KEBABS (2) (GFO) - \$21

Served with Naan Bread & Mint Yoghurt

### SQUID (GFO, DFO) - \$18

Salt & Pepper Squid with Rocket, Cucumber, Lemon Oil & Aioli

### SCALLOPS (4) (GFO) - \$21

Seared Scallops with Pea Puree, Snowpea Tendrils & Crispy Capers

### CRISPY PORK BELLY - \$20

Chilli Caramel Dressing with Apple Asian Herb Salad

### GARLIC CHILLI PRAWNS (GFO) - \$20

Served on a Bed of Rice in a Creamy Sauce

### PULLED PORK SLIDERS (2) - \$18

BBQ Pulled Pork, Cheese & Slaw

### OYSTERS - 3 FOR \$12 | 6 FOR \$24 | 12 FOR \$45

Natural, Kilpatrick, Chilli Lime

### LAMB CROQUETTES (3) (GFO) - \$18

Braised Lamb, Smokey Chipotle & Pickled Cucumber

# TAPAS BAR & RESTAURANT

## PASTA

GLUTEN FREE OPTION AVAILABLE FOR ALL PASTAS

### CARBONARA FETTUCINE - \$26 | ADD CHICKEN - \$4

Bacon, Egg & Parmesan in a Creamy White Wine Sauce

### MUSHROOM RISOTTO (VG) - \$26 | ADD CHICKEN - \$4

Wild Mushrooms, Brie Cheese, Crispy Enoki & Grated Parmesan

### CHICKEN PASTA PENNE - \$29

Chicken, Mushrooms, Sundried Tomatoes, Spinach & Creamy Pesto Sauce

### SEAFOOD PASTA FETTUCINE - \$34

Mussels, Prawns, Scallops, Squid, Fish, Garlic, Chilli & Basil Sugo

### LAMB RAGU GNOCCHI - \$30

Slow Cooked Lamb Shoulder in a Rich Tomato Sauce, Fresh Herbs topped with Salted Ricotta

## LUNCH

### STEAK SANDWHICH - \$32

180g Scotch Fillet, Bacon, Dijonaise, Cheese & Lettuce served on Turkish Bread with Chips

### OPEN CHICKEN SANGA - \$28

Crumbed Chicken, Rocket, House Zucchini Pickle & Cheddar on Sourdough

### TRADITIONAL PARMA - \$30

Crumbed Chicken with Rich Napoli, Ham & Cheese served with Chips & Salad

### FISH AND CHIPS - \$30

Grilled or Battered Orange Roughy Fish served with Chips, Salad & Tartare

### BEEF BURGER (GFO) - \$26

Beef Patty, Tomato, Egg, Bacon, Lettuce, Caramelised Onion & Burger Sauce served with Chips & Aioli

### CRISPY CHICKEN BURGER - \$26

Crispy Chicken, Liquid Cheddar, Bacon, Baconnaisse, Spicy Relish & Lettuce served with Chips

### BURRITO BOWL (GFO) - \$26

Pulled Pork, Rice, Sour Cream, Avocado, Marinated Tomatoes & Charred Corn served with Corn Chips

## SALAD

### CRISPY CALAMARI SALAD (GFO) - \$26

Crispy Calamari, Heirloom Tomatoes, Cucumber Ribbons, Pickled Shallots, Mixed Cos Leaves and Aioli

### CHICKEN CAESER SALAD (GFO) - \$27

Cos Lettuce, Bacon, Candy Walnut, Charred Corn, Avocado, Croutons, Poached Egg & Parmesan

## SIDES

### BOWL OF VEGETABLES (GFO, DFO, VG) - \$14

Honey Roasted Heirloom Carrots, Cauliflower & Broccolini

### POTATO BRAVIS (GFO, VG) - \$15

House Relish, Aioli & Parmesan

### TRUFFLE CHIPS (VG) - \$15

Served with Grated Parmesan

### CHIPS & AIOLI (VG, DFO) - \$13

### SWEET POTATO WEDGES (GFO, DFO, VG) - \$16

Served with Sour Cream & Sweet Chilli

### GREEK SALAD (GFO, DFO, VG) - \$13

Mixed Salad with Olives, Marinated Fetta, Cucumber & Heirloom Cherry Tomatoes

## DESSERT

### GOURMET CAKES - \$10

See our selection of Cakes in the 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

## SAUCES

### PLAIN GRAVY - \$4

### PEPPER GRAVY - \$4

### MUSHROOM GRAVY - \$4

### GARLIC SAUCE - \$4