

Tapas Menu

Marinated olives 7

Warm Pita bread served with beetroot yoghurt, capsicum hummus with roasted vegetable and feta dip **12**

Salmon ceviche with avocado, chives and tomato served with tortillas. **18**

Pan fried prawns (6) served with cucumber and coriander sauce **16**

Roasted cauliflower lemon tahini sauce, finished with sesame seed. **12**

Traditional lamb meatballs in rich Basque sauce **18**

Buffalo chicken wings in buffalo marinade finished with coriander. **15**

Crispy hand crumbed calamari served with house made aioli. **20**

Braised lamb sliders with minted chili and aioli slaw, tapioca fried onions and fresh coriander. **22**

Mushroom Arancini served with chive mascarpone. **14**

Fried Camembert and toasted ciabatta served with spiced honey and walnuts. **18**

Thick cut fries with aioli and herbed sea salt. **10**

Antipasto Platter with a selection of cold meats and cheeses, warm olives, gherkins, onion jam, quince jelly, walnuts, grapes, served assorted crackers.

for 2 people 28 ~ for 4 people 48