

SMALL PLATES

Available Monday to Sunday All Day

Classic Tapas

\$11 each or choose a Platter – any 3 for \$30.00

Garlic & Herb Bread w/ parmesan, cheddar, garlic butter & toasted fennel seeds (V)

Baked Organic Stuffed Mushrooms of cream cheese, double smoked speck, parmesan, garlic & parsley (GF) (C)

Wagyu Brisket, Buffalo Cheese & Smoked Bacon Arancini Balls w/ chive sour cream

House Spiced Fried Calamari w/ home made aioli & lemon (GF*)

Soup of the Day served w/ toasted bread (V)

Seasonal Tapas

\$16.00 each or choose a Platter - any 3 for \$45.00

Seared Scallops w/ chilli & mint pea puree, Japanese mayo & bacon crumble (GF) (C)

Tempura Tiger Prawns w/ spiced cauliflower puree, toasted sesame & kewpie mayo (GF*)

Moroccan Spiced Lamb Meatballs in tomato passata w/ minted yoghurt (GF) (C)

Tempura Haloumi w/ beetroot hummus, dukkah & tzatziki (GF) (C*)

Buttermilk Crepes filled w/ smoked bacon, garlic, cream cheese, pumpkin, sage & toasted almonds

Chicken Liver & Port Wine Parfait w/ spiced fruit chutney, mustard pickled onions & garlic melba toast (GF*) (C*)

GF = Gluten free | C = Coeliac | V = Vegetarian | VG = Vegan | * = Substituted garnish

Note: For Vegetarian, Vegan, Coeliac or any allergies or special dietary requirements, please clarify with your server