

TAPAS

CRUMBED OLIVES ... \$6

PRAWN & CHORIZO CROQUETTES WITH GARLIC AIOLI ... \$11

PAN SEARED TIGER PRAWNS WITH A TOMATO &
CAPSICUM PIPERADE ... \$12

SPANISH POTATO SALAD WITH RED ONION
AND RADICCHIO (v)... \$12

SAUTEED BABY OCTOPUS WITH CHORIZO, GARLIC, OLIVES
WITH SPICY TOMATO SAUCE AND LABNA (gf) ... \$14

WHITEBAIT FRITTERS WITH LIME AIOLI ... \$11

ALBONDIGAS ... \$11
LAMB AND CORIANDER MEAT BALLS (gf)

SPICY CHORIZO SAUSAGE WITH SAFFRON ROUILLE ... \$8

LAMB CASSOULET ... \$14
BRAISED LAMB SHANK, MERGUEZ SAUSAGE
AND CHICK PEA STEW

DAILY BREAD WITH BALSAMIC VINEGAR AND EVO ... \$8

BAR MENU

PETIT EYE FILLET STEAK SANDWICH
ON FOCACCIA WITH WILD ROCKET, CARAMELISED RED
ONION JAM & SMOKED MOZZARELLA FINISHED
WITH SEASONED CHIPS ... \$23

FRESH SEASONAL FISH IN BEER BATTER
SERVED WITH CHIPS AND LILLIPUT CAPERS &
RED ONION SALAD ... \$22

ROASTED VEGETABLES MEDITERRANEAN SALAD ... \$9

LEMON PEPPER CALAMARI WITH GARLIC AIOLI (gf) ... \$20

THICK CUT CHIPS WITH GARLIC AIOLI AND
TOMATO SAUCE ... \$7

SELECTION MATURED CHEESES

30gms per serve with traditional condiments

HARD SOFT BLUE

ASK OUR STAFF FOR THE DAILY CHEESE VARIETIES ... \$8EA

PIZZAS \$16

SLOW COOKED DUCK, ROAST PEPPERS, SAUTEED RED ONION, BOCCONCINI
WITH PLUM SAUCE & WATERCRESS SALAD

GREEN PRAWNS, MOZZARELLA, GREEN ASPARAGUS, SUNDRIED TOMATOES, ROAST GARLIC

TOMATO, OLIVE, MOZZARELLA, JAMON, ROCKET, SAGE AND SHAVED PARMESAN PIZZA

MUSHROOM, MOZZARELLA, SPINACH, OREGANO, CONFIT GARLIC AND GOATS CHEESE PIZZA

PEPPERONI, JALAPENOS, CHERRY TOMATO SALSA, MOZZARELLA AND PECORINO

PLATTERS

VEGETARIAN ... \$22

MARINATED VEGETABLES

FETTA

PAN FRIED HALOUMI

OLIVE TAPENADE

HOMEMADE DIP

SOUR DOUGH

CURED MEAT ... \$26

CHEF'S SELECTION OF FOUR

CURED MEATS

RetelOne
VODKA

OYSTERS

12 DOZ/DOZ

NATURAL ... \$14/\$24

WHITE BALSAMIC VINEGAR ... \$18/\$28

AVAILABLE 7 DAYS 11:30AM - LATE