



Tapas

Five Spice Pork and Apple Spring Rolls with a Raspberry Chilli Sauce (DF)	\$12
Chermoula Lamb Cutlets with Lime and Avocado Yoghurt (GF)	\$16
Trio of Housemade Dips with Pita Bread (V)	\$13
Crispy Calamari with Creole Seasoning and Lemon Aioli (GF)(DF)	\$13
Pan Seared Scallops with Pea Puree, Crisp Pork Belly and Apple Cider Glaze (GF)	\$14
Buffalo Chicken Bites with Blue Cheese Sauce (GF)	\$13
Mushroom, Cheddar and Caramelised Onion Arancini with Garlic Aioli (V)	\$12
Smoked Ham and Manchego Croquettes with Romanesco Sauce	\$12
Crostini with Slow Cooked Lamb, Roasted Peppers, Fetta and Rocket	\$12
Smoked Salmon Roulade with preserved Lemon Cream Cheese, Pickled Cucumber and Tortilla	\$14



Tapas

Sticky Sesame Pork Meatballs with a Honey Mirin Glaze (DF)(GF) \$12

Bruschetta with blistered Tomatoes, whipped Fetta and Garlic Herb Oil (V) \$12

Sriracha Lime Corn Fritters with a Sweet Jalapeno Aioli (DF) (V) \$13

Root Vegetable Chips with Aioli (GF)(DF)(V) \$8

Tapas Platter to Share

Own selection of any 5 Tapas \$65

Chef's selection of 5 Favourites \$60



Eye Fillet Medallions with Caramelised Onion Mash, Baby Beetroot, Dutch Carrots and a Watercress Salad finished with a Sweet Shiraz Reduction (GF) \$42

Almond and Rosemary crusted Chicken Breast with Dauphine Potatoes, Broccolini, Crisp Prosciutto and a White Wine Sauce \$34

Pan Fried Gnocchi with Cherry Tomatoes, Basil and Bocconcini in a Pomodoro Sauce (V) \$30

Twice cooked Pork Belly in Coconut and Chilli served with Ginger and Miso Soba Noodles and Asian Greens (GF) \$34

Crispy Skin Salmon Fillet with Spring Pea Puree, Herb salted New Potatoes, Braised Leeks and a Creamy Lemon Sauce (GF) \$35

Spanish Paella with Tiger Prawn, Green Lip Mussels, Scallops, Prawn Cutlets, Calamari, Chicken, Chorizo, Fresh Peas, Moreton Bay Bug, Spanish Onion and Capsicum with Saffron Infused Rice (GF)(DF)

Paella for 1 \$42

Paella for 2 \$73

Paella for 4 \$140



Sides

Grilled Vegetable Salad with Chickpeas,
Fetta and Toasted Pita (V)

\$8

Caprese Salad with Avocado
and Pesto Dressing (GF)(V)

\$8

Garlic Parmesan Potato Wedges
with Lime Sour Cream (GF)(V)

\$8





Desserts

Honey and Yoghurt Panna Cotta with Champagne Apricot Puree,
Toasted Coconut Tuile, Caramelised Apricots and Coconut Sorbet \$14

White Mocha Cake with Espresso Caramel, Pistachio Crumb,
Chocolate Ice Cream and Butter Toffee \$14

Chai Parfait with Chocolate and Hazelnut Mousse, Banana Curd and
Salted Caramel Popcorn \$14

Churros with your choice of Sauce \$14

- Coffee Caramel
- Warm Chocolate
- Strawberry Cream

Cheese Plate consisting of Blue Cheese, Brie and Aged Cheddar, served with
Prosciutto, Fresh Fruits, Candied Nuts, Fig Paste
and Crispy Walnut Bread.

One Cheese for \$12

Two Cheese for \$22

Three Cheese for \$30

Note: cheeses are portioned to approximately 40 grams each.