



tapas

(oxford dictionary - any of various small, savoury style dishes, often served as a snack or with other tapas as a meal to share)

- crusty ciabatta w/ tatler olives & oil \$8
- king prawns saganaki or sizzling garlic & chilli prawns \$18
- port stephens oyster tasting plate natural, kilpatrick & mornay
half dozen \$14 or full dozen \$26
- smoked salmon & crab rolls w/ lime dressing \$18
- salted squid \$18
- oven baked snapper fillet w/ lemon & fennel risotto \$24
- tasmanian black mussels in white wine, garlic and chilli broth \$24
- lemon & thyme crusted scallops w/ lemoncello sauce \$18
- crispy seasoned soft shell crab w/ garlic & lemon aioli \$24
- pan fried potato gnocchi puttanesca \$18
- fried goats cheese w/ honey and caramelised onions \$18
- baked field mushrooms w/ marinated herb fetta \$18
- spicy tomato meatballs \$18
- devilled kidneys w/ crispy bacon & ciabatta toast \$18
- chorizo sausage rolls \$18
- spicy greek lamb fillet souvlaki w/ minted yoghurt \$18
- mini fillet mignons w/ mixed mustards \$18
- crispy skinned duck breast w/ kumara mash & orange sauce \$30
- patatas bravas – deep fried chat potatoes w/ spicy tomato sauce \$9
- chips w/ aioli \$9

salad

- mixed greens, tomato, red onion, cucumber, olive and fetta \$16 /\$10 sml
- rocket, pear, walnut & parmesan w/ aged spanish sherry vinegar \$16 /\$10 sml

10% surcharge applies sundays & public holidays