

TAPAS and LIGHT MEALS

Tasting tapas plate

Mixed breads with olive oil and balsamic | sliced prosciutto | warm olives | falafel **\$21.90**

Falafel | herb yoghurt **GF** **\$12.90**

Fried Chicken Tenderloin | turmeric rice | spicy aioli **GF** **\$13.90**

Pork & Beef Meatballs | napoli sauce | pecorino | Turkish bread **\$13.90**

Wedges | harissa sourcream **\$10.00**

Smoked Salmon Bruschetta | tomato | fresh herbs | spanish onion **\$14.90**

lemon | olive oil

Bruschetta V | Sourdough | tomato salsa | marinated fetta | roquette salad **\$13.90**

Grilled calamari | corn fennel roquette salad | aioli | chilli salt **\$19.90**

Chicken and Avocado Salad GF | Roasted breasts | candy bacon | spanish onion | fresh apple | roquette salad **\$19.90**

Steak Sandwich | MSA grilled Rib Fillet | tossed roquette | caramelized onion

tomato relish | Halloumi | sourdough | shoe-string fries with aioli **\$23.90**

Lamb Zucchini GF | Filled w/ moroccan spiced lamb and rice | pomegranate molasses Spinach | fetta | toasted almonds **\$23.90**

Risotto GF Roasted vegetables | spinach | shaved parmesan **\$23.90**

Linguini

Bacon & Porcini mushrooms | wine cream sauce | peas | shaved parmesan **\$23.90**

Pork Belly GF

Crispy skin | roasted vegetables | spiced applesauce **\$23.90**

Pan Seared Duck Breast GF

Sweet potato gratin | braised kale | jus **\$32.90**

Eye Fillet GF

Grilled eye fillet | Lyonnaise potato | green vegetables | porcini butter | jus **\$34.90**

Chicken Saltimbocca GF

Pan fried chicken breast | prosciutto | sage | halloumi | roasted potato | greens **\$28.90**

Pine nut & butter sauce

Salmon Fillet GF

Potato cake | steamed zucchini | lemon caper browned butter **\$29.90**

TO SHARE Deluxe Tasting Plate 26.90 per person – minimum of two (Not a GF option)

Crispy pork belly | grilled calamari | prosciutto | pork & beef meatballs

falafel | roast vegetables | mixed bread | aioli | olive oil and balsamic

SIDES ALL \$ 8.00 Garden salad with toasted pinenuts **GF**

Shoe-string fries with rosemary salt and garlic aioli

Wedges with harissa sourcream

Steamed fresh seasonal greens with extra virgin olive oil and lemon **GF**

Rosemary roasted vegetables medly **GF**



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| Vanilla Bean Crème Brulée *GF | \$13.90 |
| Orange macadamia biscotti poached rhubarb | |
| Steamed Lemon Pudding | \$13.90 |
| Toasted almonds vanilla ice cream | |
| Chocolate Hazelnut Brownie | \$13.90 |
| Macerated cherries chocolate sauce vanilla ice cream | |
| Homemade ice creams and sorbets GF | \$13.90 |

Please note: one bill per table - 15 % surcharge on public holidays