

TAPAS

it's all about sharing

ENTRADA

BREAD Warmed Burra Bakery ciabatta w̄ local Emu Rock olive oil & Mr Mick's dukkah	6
DIPS Duo of house-made dip with za'atar dusted pita bread	10
MEZA PLATE A selection of antipasto & cheese that change seasonally	25

MARISCOS

SQUID Salt & pepper squid w̄ sour cherry sauce*	12
CRAB Crispy soft shell crab w̄ Asian spices, chilli salt & sweet soy sauce* <small>can be gluten free</small>	12
SPRINGROLLS (2) Smoked salmon & vegetable w̄ citrus sauce	14
BARRA Cornflake crumbed Cone Bay barramundi w̄ corn puree & coriander oil*	16

CARNE

CHORIZO Pan fried San Jose chorizo, red onion, beans, cherry tomatoes & paprika oil	12
CHICKEN Greenslade chicken thigh seared in Moroccan spices w̄ hummus & sundried tomatoes*	12
ALBONDIGAS (4) Zucchini, thyme & smoked cheddar cheese w̄ smoked tomato relish*	12
DUCK Confit duck leg w̄ chilli orange glaze*	14
RUMP Marinated w̄ pink pepper corn & beetroot relish*	14
KANGAROO Chocolate & chilli sauce w̄ sweet potato crisps*	15
PORK Twice cooked pork belly w̄ bok choy & apple & red currant sauce*	16

VEGETARIANO

ARANCINI (2) Caramelised onion, sage & parmesan cheese w̄ blue cheese aioli	10
TARTS (2) Honey pumpkin & ginger w̄ baby spinach & brie	12
HALOUMI Pan fried w̄ cherry tomato, basil leaves & red onion salad drizzled w̄ raspberry vinaigrette *	12

ACOMPAÑAMIENTO

SALAD Mix leaves & assorted vegetable w̄ feta cheese drizzled w̄ balsamic glaze*	9
POLENTA Creamy polenta chips w̄ char-grilled capsicum pesto*	9
PATATAS Fried potatoes & sweet potatoes w̄ herb salt & aioli*	9

* Gluten free

Gluten free available may take extra time

Please advise our friendly staff about any allergies and dietary requirements

NO SEPARATE ACCOUNTS

MR.MICK
