

TWVB

In the Spanish tradition tapas are best shared....

Breads

Mudgeeraba wood fired bread, condiments	14	v
Charcuterie board (ask waiter)	28	
Buttered Wild mushrooms, toast, herbs, house made cottage cheese	17	v
Pulled pork, blue cheese and pear pizza	18	
Potato pizza, caramelized onion, pepitas, pine nuts, pecorino cream	18	v

(Please allow at least 15 minutes for Pizzas)

Duck rillettes, toast, cornichons	17	
Chicken liver mousse, toast, cornichons	17	

Oysters

Natural w/ lemon (6)	17	gf
Natural w/ soy ginger dressing (6)	18	
Natural w/ ruby grapefruit, chilli and fresh mint (6)	18	gf
Tempura w/ pickled wombok , wasabi mayo (6)	18	
Mixed dozen, a selection of the above 4 varieties	42	

Something small

Warmed mixed olives	6	v,gf
Shoestring fries, mayonnaise	8	
Edamame beans, chilli, soy, tomato, garlic	8	v
Chorizo, olives, Persian feta	12	gf
Spanish style meatballs, Napoli (6)	15	
Pumpkin, pecorino arancini, goats cheese, pesto	15	v

Baked Haloumi, semi dried tomato, chili tomato jam	15	gf,v
Organic black mussels, chorizo, chilli, tomato, cream	18	
Prawn and scallop wonton, peas, snow pea tendrils, bisque (4)	18	
Jalapeno poppers, stuffed w/ 3 cheeses, sundried tomato yoghurt (4)	16	v
Tempura soft shell crab, paprika salt	20	
Tempura prawns, nahm jim (6)	17	
Pork belly, chilli caramel, coriander, mint (4)	18	
Nori wrapped scallops, wasabi mash, and pickled ginger (4)	28	gf
Mexican style pulled pork spring rolls, jalapeno salsa, sour cream (2)	16	
Rare seared peppered kangaroo, beetroots, radish, ponzu, watercress	20	
14 hour braised lamb shank ravioli, spring vegetables, pan jus, parsnip crisps (2)	18	
Panko market fresh fish, tamarind and ginger dressing, crispy noodles, Asian herbs	22	
Mooloolaba prawns, red chilli jam, coconut cream, bean shoot salad	24	gfd
Lamb kofta, lime gastric, mint labneh, pita (3)	18	
TWB Chicken wings, sumac salt, chipotle mayo (5)	18	
Slow braised beef cheeks, leek mash, preserved lemon, parsley and pine nuts	20	gf
Tempura zucchini flowers, Persian feta, basil, truss tomato, polenta (4)	22	v
Crispy soy quail, pickled cucumber, shitake mushroom and edamame salad	24	gf
Hot Smoked Salmon , pickled baby carrots, raddish, beets, sour cream, croutons	24	
Scotch fillet steak, sautéed mushrooms, caramelized onion, green beans, jus	38	gf
<i>Sides, Greens and salads</i>		
Green beans and Persian feta	9	gf,v
Chat potatoes, confit garlic, sea salt	10	gf,v
Maple roast pumpkin, spinach, rocket, feta, walnuts	17	gf,v

Cheese

See the black board for today's selection;

m/p

Choose three of your favourites chesses accompanied with lavosh, dried fruits, nuts and quince

Something sweet

Nutella doughnuts, raspberry sherbet, mascarpone (4) 17

Dark chocolate brownie, white chocolate parfait, citrus meringue 17

Mandarin scented crème brûlée, candied mandarin, ginger short bread 17

Popcorn panna cotta, salted caramel, banana cream, salted peanuts 17

Any brought in Cakes will incur a \$4 per person charge.

() per pieces

gf Gluten free

v Vegetarian

A lot of our dishes can be gluten free with a little tweaking please ask your waiter.

No split bills, one bill per table, 15% surcharge public holidays, all prices include GST