

# TAPAS

Any tapas for \$12.9

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## **Sourdough (GFO, V, VeO)**

Served toasted with olives, goat's cheese, plum vinegar & dukkah.

## **Dips (GFO, V)**

House selection.

## **Cajun Potatoes (V, VeO)**

Crispy fried potatoes with rosemary, garlic salt & sour cream.

## **Wagyu Meatballs (GFO)**

Simmered in tomato concasse with a side of toasted sourdough.

## **Crispy Pulled Pork (GF)**

Cooked in an asian glaze with red cabbage & green beans.

## **Lemon Pepper Calamari**

Flash fried with herb mayonnaise.

## **Arancini Balls (V)**

Ask about our flavour of the day.

## **Scallops Brochette (GF)**

Wrapped in crispy bacon.

## **Corn & Zucchini Fritters (V)**

With tomato relish.

## **Battered Vegetables (V, Ve)**

Fried & served with sweet chilli sauce.

## **Chilli Tiger Prawns (GFO)**

In tomato concasse with a side of sourdough.

## **Thai Mussel Pot (GF)**

Mussels in a mild green coconut curry.

## **Fish Tacos**

Battered flake with asian slaw in two soft tacos.

## **TAPAS TUESDAYS**

**Choose any three tapas & two glasses of wine | \$45**

Perfect to share between two.

(Limited season offer)

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GF: Gluten free | GFO: Gluten free option – meal needs alterations.  
V: Vegetarian | Ve: Vegan | VeO: Vegan option – meal needs alterations.  
Prior to ordering, please inform staff of any special dietary requirements.

# MAINS

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## **Stuffed Chicken Breast (GF)**

Stuffed with sundried tomato & goat's cheese. Served with green beans, potato mash & creamy mushroom sauce | 26

## **Crusted Barramundi**

Served with seasonal roast vegetables, buttered scallops & lemon butter sauce | 26.9

## **Lemon Pepper Calamari**

Crumbed and flash fried, served with chips & salad | 25

## **Pork Belly (GF)**

Slow roasted pork belly with cajun potatoes, braised red cabbage, sour cream & crackling | 27.8

## **Homemade Parma**

With cajun potatoes & salad | 25.5

## **Eggplant Parma (V)**

Crumbed eggplant with homemade napoli & melted cheese with chips & salad | 24

## **Butter Chicken**

With saffron rice & roti bread | 26

## **Hopkins River Beef Cheek (GF)**

Tender roast beef with potato mash, green beans & red wine jus | 27

## **Lamb Backstrap (GF)**

Glazed in our homemade BBQ sauce with aromatic nuts & spices. Served with broccolini, dutch carrots & sweet potato hummus | 28

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# MAINS

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## **Pasta & Risotto**

### **Chicken & Chorizo Pappardelle**

In a creamy sauce | 26

### **Veal Risotto (GF)**

With mixed mushrooms & marsala sauce | 27

### **Pumpkin & Pesto Risotto (V)**

Creamy risotto with spinach, mixed nuts & goat's cheese | 22.8

### **Seafood Paella (GF, VeO)**

With chorizo, prawns, scallops, mussels, tomato and peas in saffron infused rice | 28

## **Salads**

### **Warm Moroccan Lamb Salad (GF)**

Tossed with seasonal roast vegetables, baby spinach, caramelised onions, fresh tomato, buttered potatoes, dukkah & tzatziki | 25

### **Grilled Chicken Salad (GF)**

With quinoa, sundried tomato, baby spinach, mixed nuts & seeds, tzatziki, dukkah & goat's cheese | 24

### **Roast Vegetable Salad (GF, Ve)**

Marinated pumpkin, seasonal roast vegetables, kale & avocado, topped with dukkah & sweet potato hummus | 20.9

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# DESSERT

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## **Sticky Date Pudding**

With butterscotch sauce & vanilla ice cream – pairs perfectly with orange muscat & flora dessert wine | 11

## **Homemade Bailey's Crème Brulee (GF)**

Topped with caramelised sugar | 12

## **Spanish Churros**

Coated in cinnamon sugar & served with warm chocolate dipping sauce & vanilla ice cream | 12

## **Affogato**

Freshly brewed espresso, hazelnut liqueur and vanilla ice cream | 12

## **Flourless Chocolate Baci Cake**

Served warm with thickened cream | 10

## **Dessert Wine**

### **Brown Brothers Orange Muscat & Flora, VIC 2016**

Sweet & rich with subtle notes of honey | Glass 7 | Bottle 22 (375ml)