

# TAPAS

**Peanuts \$5 GF V**  
*Cajun Roasted Peanuts*

**Olives \$7 GF V**  
*Orange Infused Olives*

## **Bread & Dips \$10**

*Bread selection with a trio of dips – Hummus, Pumpkin, Salsa Verde*

## **Meat Platter \$28**

*Meat Selection with Pickles, Olive Oil and Toasted Bread*

## **Patatas Bravas \$9 GF V**

*Crispy Potato with Chipotle Mayonaise*

## **Eggplant Fingers \$9**

*Eggplant with a Salsa Verde*

## **Meatballs \$14**

*Meatballs with Tomato Gravy, Sourdough and Mozzarella*

## **Calamari \$14 GF**

*Calamari with Balsamic and Chipotle Mayonaise*

## **Croquettes \$14**

*Chicken and Chorizo Croquette with Salsa Verde*

## **Polenta Chips \$10 V**

*Pepper and Herb Polenta chips with Salsa Verde*

## **Beef Empanadas \$13**

*Fold over Baked Pastry with Beef Stuffing*

## **Chicken Fingers \$14 GF**

*Chicken Tenderloin with Pumpkin Puree*

## **Thai Prawns \$16 GF**

*Prawn Cutlets with Balsamic and Salsa Verde*

## **Lamb Skewers \$16 GF**

*Lamb Skewers with Balsamic and Salsa Verde*

## **Carrots \$9 GF V**

*Carrots with Fennel, Garlic and Herbs*

## **Green Beans \$8 GF V**

*Green Beans with Almonds in a Olive Dressing*

## **Mesclun \$8 GF V**

*Mesclun with a Honey Mustard Dressing*

## **Cheese Board \$15**

*Aged Spanish Manchego Cheese with Jam and Crackers*

**Frozen Chocolate Gateau \$12**

*Chocolate Cake with Ice Cream and Granche*