



## Tapas style

Food for sharing

- crusty ciabatta, warm tatler olives & oil \$10
- smoked salmon, chive cream cheese & grilled sour dough \$18
- sauteed king prawns saganaki style \$22
- sizzling garlic & chilli prawns \$22
- spice dusted squid & garlic aioli \$20
- local tomato, black olive & feta tarte tatin, water cress & balsamic \$18
- basil lemon & parmesan arancini, warm tomato herb salsa \$18
- baked mushrooms stuffed with feta & basil, rocket salad \$22
- chicken, feta & sun dried tomato sausage rolls, chutney \$20
- little pot braised beef bourguignon, potato mash & brussel sprouts \$20
- slow braised lamb, tzatziki, hummus & pita \$24
- pan fried tenderloin escalopes, broccoli & mushroom cream sauce \$22
- crispy skinned duck breast, sweet potato mash & orange glaze \$32

## In the middle

- crisp "patatas bravas" style chat potatoes & chilli aioli \$13
- chips & aioli \$11
- mixed leaves, tomato, red onion, cucumber, olive and fetta \$14
- rocket, parmesan, sliced pear, walnuts & spanish sherry vinaigrette \$14