

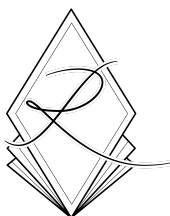
TAPAS

STARTERS

House Baked Bread , Cultured Butter, Flavored Oil, Seasoned Salt (Contains Nuts, GF Options Available)	10.90
Local Marinated Olives , Chilli Oil with Toasted Sourdough Dipping Bread (Vegan, GF Options Available)	12.90
Truffle Fries with Truffle Aioli & Truffle Manchego.	14
Patas Bravas , Crispy Fried Potatoes, Tomato & Chilli Relish, Chimichurri, Smoked Mayo, Fresh Lime Wedge (GF, DF)	16
Charcuterie Board - Selection of Cured Meats, House Pickles, Sourdough, Quince Paste (GF Options Available)	30

PROTEINS

Korean Chilli Glazed Pork Belly , Sugar Loaf Kimchi, Crisp Crackling, Sweet Soy Glaze (LF)	34
Prawn Garlic & Chive Har Gow Dumplings , Soy Sauce, Sesame & Chilli Syrup, (LF)	29
Sweet & Sour Duck Bao Buns , Pickled Cabbage, Cucumber, Sesame Seeds, Spicy Mayo & Fried Shallots (LF)	30
Southern Louisiana Sticky Lamb Cutlets , Parmesan And Chive Grits, Smoked Sweet Potato Crisps, Raspberry Jus (GF)	34
Spiced Beef & Olive and Pulled Pork Empanadas , Chilli Jam, Chimichurri	27
Pork San Chow Bow , Crisp Lettuce Leaves, Shallots, Water chestnut, Onion, Baby Corn, Shitake, Carrots, Crispy Fried Noodles (GF, LF)	28
Korean Buttermilk Crispy Fried Chicken Bao Burger , Spicy Cucumber, Kimchi Slaw, Spring Onions, Black Sesame Aioli & Sweet Potato Fries	25



SEAFOOD

Sashimi & Sushi Platter, Hiramasa King Fish, Tuna, Salmon Gravlax, Yuzu Asazuki, Pistachio Salt, Teriyaki Chicken California Roll, Wasabi, Dill Mayo & Seaweed Salad (GF, LF) 55

Lime and Paprika Crispy Flash Fried Calamari, Jalapeno Mayo 2

Pan Seared Sea Scallops, Lemon Butter, Pea Puree, Prosciutto & Lemon Grass Crumb (GF) 32

Crispy Buttermilk Black Sesame Prawns, Oriental Salad, Aioli, Chilli Oil 34

Spanish Braised Prawn and Chorizo Paella, Saffron Rice Pilaf, Fresh Lime, Gremolata(GF,LF) 32

VEG

Crisp Fried Eggplant, Spicy Sweet & Sour Sauce, Pistachios, Shallots, Chilli, Sesame, Baby Coriander Leaves (Vegan, Contains Nuts) 27

Satay Tempura Tofu, Cucumber, Pickled Carrot, Spring Onion, Sugar Loaf, Grilled Lime, Toasted Peanuts (Vegan, Contains Nuts) 26

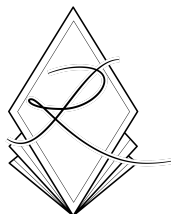
Crispy Sweet Corn Fritters, Avocado Emulsion, Dill Labneh, Coriander, Chilli Jam 28

Pan Seared Broccolini, Paprika & Lime Butter, Toasted Macadamia Nuts (GF, Contains Nuts) 20

TAPAS FOR TWO

12 Hour Mediterranean Lamb Shoulder, Citrus Butter Broccolini, Skordalia, Tomato Relish, Paprika Roasted Carrots, Confit Garlic & Mint Yoghurt (GF) 85

Slow Braised Beef Cheeks, Celeriac Puree, Broccolini, Onion Marmalade, Confit Tomato, Baked Parsnip, Red Wine Jus (GF) 85



DESSERT

Lemon Meringue Tart , French Meringue, Lemon Balm, Raspberry Dust, Raspberry Coulis,	20
Vanilla Bean Crème Brulée , Italian Biscotti & Pistachio Chantilly Cream (GF Option Available)	20
Sticky Date Pudding , Salted Butterscotch Sauce, Caramelized Fig Ice cream	20
Vegan Hazelnut Chocolate Mousse , Candied Fruit, Coconut Dust (Vegan) (GF, LF)	21
Charcuterie Board - Selection of Cured Meats, House Pickles, Sourdough, Quince Paste (Vegan, GF Options Available)	30
Fromage Board - Selection of Imported & Local Cheeses, Quince Paste, Assorted Toasted Nuts, Fruits, Lavosh & Crackers (Vegan, GF Options Available)	28
Gelato & Sorbet Please Ask Our Friendly Staff For Today's Flavors	1 Scoop 6.90 2 Scoop 12

