



AUTUMN TAPAS

Menu

*All meals are made with fresh, local ingredients and are cooked to order.
All menu items can be made for take-away. Please let us know of any dietary requirements.
We are open for Lunch & Dinner Tuesday to Sunday night each week and Breakfast Friday to Sunday.*

Tomato & Haloumi Skewers V; GF <i>grilled tomato & haloumi skewers with the addition of basil and served with a balsamic glaze</i>	10
Spanish Spinach with Chickpeas V; GF; DF <i>Spanish sweet paprika and spinach added to pan fried chickpeas</i>	8
Chorizo and Salsa GF; DF <i>Spanish chorizo sausage with celery; tomatoes; corn and coriander</i>	12
Sweet & Salty Almonds V; GF; DF <i>oven roasted and blanched almonds sprinkled with sweet paprika and salt</i>	6
Kalamata Olives V; GF; DF <i>sprinkled with smoked paprika</i>	6
Mojo Pork ; DF <i>sweetly spiced tender pork served with a spicy sauce & bread</i>	16
Pan Con Tomat� ; V; DF <i>A traditional Spanish tapas; lightly toasted bread rubbed with tomato and garlic</i>	9
Potatas Bravis V; DF; GF <i>Lightly fried potatoes served with a mildly spiced Spanish tomato sauce</i>	11
Crostini Board V <i>consisting of blue cheese, pear and honey bruschetta; blueberry/strawberry, brie and honey bruschetta, fetta, pea, grilled zucchini and prosciutto bruschetta</i>	18
Mini Frittata V; GF <i>consisting of spinach, onion and pumpkin</i>	10
Salt and Pepper Calamari <i>Lightly crumbed calamari cooked to perfection</i>	15
Calamari & Chorizo <i>Cooked in white wine, garlic and parsley served with lemon</i>	15
Bread, House made Dukkah and Kalamata Olives	10
Croquettes <i>Using a traditional Spanish croquettes recipe, these are meat or vegetarian</i>	14
Field Mushrooms <i>Cooked in butter with garlic and chilli, white wine and sweet paprika</i>	15

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15% Surcharge applies Public Holidays – We accept credit cards: \$0.50c surcharge applies. Please let us know if you have any dietary requirements. Dairy products, wheat/gluten, nuts, seeds, beef, pork, fish products, eggs etc are used in our kitchen hence traces of these may be found in our dishes.
V=Vegetarian; GF=Gluten Free; DF=Dairy Free



AUTUMN DINNER MENU

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PAELLA GF

Allow 55 minutes – serves 1, 2, 3 and 4.

Paella is a Valencian rice dish with ancient roots that originated in its modern form in the mid-19th century near the Albufera lagoon on the east coast of Spain adjacent to the city of Valencia

La Combinacion

Prawns, chorizo, chicken, mushroom, tomato, capsicum. **Vegetarian on request.**

30 for 1 **58** for 2 **85** for 3 **115** for 4

MAINS

Andalusian Chicken DF

Served with sourdough. This is a sweet and spicy dish from the Southern region of Spain. This dish includes, saffron, cinnamon, chili, honey, tomatoes, raisins & pine nuts.

25

Slow Roast Lamb GF DF

with minted pea pistou and red wine glaze served with a mix of oven roasted and grilled seasonal vegetables.

32

Dukkah Crusted Baked Salmon GF

Served with Autumn salad (walnuts; pumpkin; lettuce; carrot & tomato) and lemon infused roast vegetables

29

Lemon & Basil Spaghetti V

21

Chicken Schnitzel Served with wedges and salad

18

SALADS

Grilled Eggplant, V GF olives, fetta and mixed greens salad

16

Roast Vegetable Salad V GF Mixed roast vegetables, salad mix served with fetta and roasted nuts

16

Served with a sweet mustard dressing (*can be made DF without fetta in salad*)

Pulled Beef Salad GF Slow cooked and marinated pulled beef served with salad leaves,

16

and Spanish Pisto (potato, zucchini, garlic, onion, capsicum) and brie cheese (*can be made DF without brie*)

DESSERTS

Brownie GF Served with crushed chocolate and double cream

8

Lemon Tart Served with double cream

12

Salted Caramel Brownie Served with double cream and drizzled with caramel sauce

12

Chefs Tasting Dessert Platter for 2 Served with double cream

21

For the Little Ones

Chicken Strips Fresh chicken strips crumbed in-house, served with wedges and a kids salad consisting of salad leaves, grated carrot, cucumber and strawberries

12

Spaghetti and Meatballs Bowl of spaghetti with meatballs in a tomato based sauce

12

Kids Wedges served with either aioli, tomato, BBQ or sweet chili sauce

8

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