

**Good food  
tastes even better  
when shared with  
friends and family**

**TAPAS MENU**

# Welcome

This Eatery evolved as a 'pop-up' concept; it was our way of adapting to a new lockdown era where our Wedding and Function Centre often couldn't operate normally.

Closing the doors had been a real possibility but along with immense support from our local and wider community our new idea flourished. We are so grateful for this local goodwill that we've decided to keep on with this - work in progress - and retain what's become a bit of a local hub.

We love food and we love people. Our goal was to ALWAYS serve quality, delicious food to be enjoyed by friends and family - somewhere to pop in and relax, take part in a quiz or catch a comedy show. These are our values and as we share them with you, we sincerely hope you'll enjoy your dining experience.



# Tapas

Beef short rib and butter bean ragu, creamy polenta, hazelnuts, radish and fresh basil  
Gf \$22.00

Tempura calamari, crispy seaweed seasoning, kewpie mayo, fresh lime Df, Gf \$16.00

Korean fried chicken, gochujang chili sauce, fresh herbs Df, Vg\* \$18.00

Beef tataki, bonita mayo, shitaki shallot dressing, crispy shallots and coriander  
Gf, Df \$18.00

Sesame prawn toast, sweet and spicy chili jam, miso mayo, fresh herb (3pc) \$18.00

Bbq pork bao bun, roasted chili mayo, pickled cucumber, peanuts and herbs Df \$7.00

Teriyaki chicken bao bun, toasted sesame mayo, slaw and pickled vege Df \$7.00



# Vege

Salted crispy tofu, papaya salad, roasted peanuts,  
soy & ginger dressing Vg, Df, Gf \$17.00

Marinated eggplant rice paper rolls, nam jim  
dipping sauce, hoisin Vg, Df, Gf (4pc) \$16.00

Mushroom arancini, truffle and black garlic aioli,  
shaved parmesan V, Vg\*, Df\* (3pc) \$18.00

# Sides

Shoestring fries, house made savory salt, garlic  
aioli V, Vg\*, Df\*, Gf \$9.00

Roquette, pear & parmesan salad, citrus and  
balsamic dressing V, Gf, Vg\*, Df\* \$9.00

Marinated asparagus and heirloom tomato, salsa  
verde, goats cheese and toasted almonds  
Gf, Df, V \$10.00



# Dessert

Hot salted chocolate pudding, tahini ice cream,  
roasted miso caramel, black sesame rice bubble  
crackle V \$16.00

Spicy ginger cake, banana caramel sauce, banana  
cardamom ice cream, toasted macadamia crumble V  
\$15.00

Sticky rice pudding mousse, mango sorbet, lime  
sherbet, coconut granita Vg, Gf \$15.00

Chocolate and dulce de leche mousse, chocolate  
chip cookie crumb, lime and black pepper  
meringue \$12.00

Pink grapefruit, thyme and vanilla bean float  
V, VG\*, DF\*, GF \$12.50

Affogato, french vanilla bean ice cream,  
shot of Manuka Brothers espresso GF, Vg\* \$12.50  
Add liqueur +\$5.00

All ice cream made in-house

