

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

TAPAS MENU

Tapas

Crispy pork belly confit, cauliflower puree,
shaved fennel salad, pork crackle crumb, tangy
mustard vinaigrette

\$21.00

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

Caramelized pulled lamb shoulder, braised le puy
lentils, salsa verde, lemon crème fraiche,
grilled sour dough Gf*, Df*

\$23.00

Sesame prawn toast, sweet and spicy chili jam,
miso mayo, fresh herb

\$18.00



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

\$16.00

Mushroom arancini, truffle and black garlic aioli,
shaved parmesan V, Vg*, Df*

\$18.00

Sides

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

\$9.00

Berg lettuce, blue cheese dressing, toasted
walnuts, crispy prosciutto V*, Gf

\$11.00

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

\$9.00



Dessert

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

\$16.00

Spiced pumpkin ganache, toasted pecan milk crumb,
espresso ice cream V

\$15.00

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

\$15.00

Tonka bean panna cotta, dark ghana ice cream,
toasted hazelnut crumb, shaved chocolate

\$15.00

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

