

# TAPAS

2.30-5.30 PM



## BREAD + DIPS

*selection of locally sourced breads + house dips*

**V GFA DFA VGA**

## OLIVES

*warmed mixed olives with olive oil, feta + pita*

**V GFA DFA VGA**

## ARANCINI

*pumpkin, sage + feta with sundried-tomato aioli*

**V**

## TOFU

*lightly fried with chilli ginger jam, slaw + vegan mayo*

**V GF DF VG**

## MUSSELS

*with chardonnay, fresh chilli, coriander + garlic*

**GFA DFA**

## CALAMARI

*buttermilk fried squid with chilli ginger jam*

**GF**

## PEA + HALLOUMI

*grilled fritters with pea puree + lemon + mint crème fraiche*

**V GF**

## SALMON

*miso-marinated salmon parcels with orange*

**GF DF**

## FALAFEL

*bite-sized falafel with harissa hummus + lemon garlic tahini*

**GF DF VG**

## PRAWN

*harissa-spiced prawn skewer with aioli*

**GF DF**

## JACKFRUIT

*pulled BBQ jackfruit sliders with slaw, cos lettuce, pickles + aioli*

**V GFA DFA**

## KALE WRAPS

*beetroot, cucumber, avocado, yellow capsicum, slaw + harissa hummus*

**GF DF VG**

## CAULIFLOWER

*lightly fried florettes with chipotle aioli*

**V GF DF VGA**

**3 for 20**

**5 for 38**

**8 for 55**

## SIDES

### SHOESTRING FRIES

*aioli + tomato sauce*

**V GF DF VGA 10**

### THYME + GARLIC

#### POLENTA FRIES

*aioli*

**V GF 12**

### CAPRESE SALAD

*mozzarella, tomato + basil*

**V GF 12**

### GREEK SALAD

*olives, tomato, cucumber + feta*

**V GF DFA VGA 12**

### SEASONAL GREENS

*steamed + sauteed*

**V GF DFA VGA 10**

### SPICED COUSCOUS

*sumac, cumin, lemon + herbs*

**V DF VG 10**

### NEW POTATOES

*garlic butter + herbs*

**V GF DFA VGA 10**