

TAPAS & SMALLS

SALAD OF ROASTED ROOT VEGETABLES — \$22
dutch carrots, beetroot, royal blue potato, parsnip, lentils, roquette, goats cheese (V)

BEEF SKEWER — \$9
marinated, grilled, beef

ROCKET AND PEAR SALAD — \$18
w. shaved parmesan, walnuts and lemon herb dressing

SPICED MARINATED MIX OLIVES (VEG) — \$13

BAKED THREE MUSHROOMS — \$18
garlic, herbs, goats cheese, walnuts (V)

BURMESE FLAFAL (5) — \$12
green & yellow split peas, with tamarind sauce (V)

VEAL & PORK MEATBALLS (5) — \$22
w, thick Indonesian soto sauce, parsley and bread

PRAWN AND CHORIZO SKEWER (1) — \$13
garlic, lemon and thyme

NACHOS — \$16
Beef n Bean - OR - Vegetarian: Corn chips, melted cheese, guacamole, sour cream, jalapeños, (GF) (Vegan cheese available)

BROCCOLINI — \$16
japanese sesame dressing (V)

HOUSE SPICED PICKLES — \$5
spiced pickles (Vegan) with cucumber, carrot & onion

PINT OF CHIPS. (GF, V) — \$9.5
w, aioli & green habanero

GARLIC PRAWNS (5) — \$19
toasted sour dough

LOADED FRIES — \$16
melted cheese, beef & bean mix

CHICKEN LIVER PÂTÉ — \$14
raspberry coulis, toasted bread

APPLE CIDER GLAZED CHORIZO — \$15

FRIED CALAMARI — \$18
chefs spice mix, citrus aioli

FAMOUS TACOS (3) - FLOUR OR CORN

PORK SHIGURENI — \$25
pico de galo, slaw, corn, fresh lime, spicy mayo
~ OR ~

SPICED CRISPY CAULIFLOWER (V) — \$24
pico de gallo, slaw, fresh lime, guacamole, jalapeños, black beans, corn (V) (Vegan available)

CRISPY FISH — \$24
pico de gallo, mexican slaw, fresh lime, habanero crema, corn
~ OR ~

GRILLED PERUVIAN CHICKEN — \$24
slaw, green jalapenos sauce, Pico, corn, lime, coriander

CHEFS SPECIALS & SIGNATURE PAELLA

CHICKEN & CHORIZO PAELLA — \$44
Spanish rice in saffron tomato sauce w, chicken, chorizo & green beans

SEAFOOD PAELLA — \$49
Spanish rice in saffron tomato sauce w, prawns, squids, mussels, clams, green beans

DEBONED PERUVIAN CHICKEN MARYLAND — \$28
w, Mexican rice & Aji Verde (green jalapeno) sauce

PAN FRIED CRISPY SKIN BARRAMUNDI — \$28
asian slaw, peanut - sambal

LAMB CUTLETS (3) — \$28
wasabi green pea puree, chips, salad, jus

BEEF RAGU PAPPARDELLE — \$26
shaved parmesan and parsley

LAMB SHANK PIE — \$24
w, side hot chips

DESSERTS

LEMON CHEESECAKE — \$16
w, mixed berries compote

SPICED RED WINE POACHED PEAR — \$15
with cinnamon cream