

Nibbles - \$7each or all 3 for \$20

Toasted almonds / Marinated olives / Pepitas

Fries with aioli (gf, vegan) **\$12**

Bread with herb butter **\$12**

Pinchos - any 3 for \$18

Our daily bread (all can be made gf) topped with:

Smoked sardines and anchovy butter

Prawns, garlic, saffron aioli

Chorizo, quark and pickled capsicum

Grilled halloumi, pickled artichoke

Hohepa danbo, tapenade and tomato

Babaganoush (vegan, gf)

Tapas - \$20 each or share 4 for \$75

Meatballs in a lightly spiced tomato sauce

Tuscan chicken liver pate served pickled, nuts, olives and crackers (gf)

Triple dip - tapenade, cumin carrot hummus, white bean and garlic, corn chips, crudite (gf, vegan)

Garlic prawns - whole prawns in olive oil and garlic (gf), served with chunks of fresh bread

Main plates served with a seasonal side salad \$25

Moroccan spiced lamb, grilled vegetables, saffron rice (gf)

Pork belly, bacon crackle, apple and chipotle sauce, caponata, roast potatoes, (gf)

Paella - **Sundays from 12.30pm**. Available other days by booking the day before

Children's Menu \$12

Pasta with a simple sauce

Banana pancakes (gf)

Vegemite sandwiches or on toast

Tea and Coffee \$5.50 per person

Single origin Bay Espresso plunged coffee, served with milk, cream or oat milk

Earl Grey, Green, Black, Peppermint, Red Bush

Sweet Things - We'll tell you what we have today

See our daily blackboard offerings

