

TAPAS

GARLIC BREAD \$6

SHOESTRING FRIES garlic aioli [GF] \$8

HAND-CUT CHUNKY FRIES garlic aioli [GF] \$11

HERB AND PARMESAN PIZZA BREAD \$12

BREADS AND DIPS \$15
Volare sourdough and handmade grilled flat bread w selection of dips

CHEESE SELECTION
All cheese served with crackers and toasted crostini [GFA]

OTM creamy blue w honey, pears and walnuts
OTM triple cream brie w quince jelly
Meyer Vintage Gouda w fig and balsamic relish

1 cheese \$15, 2 cheeses \$25, 3 cheeses \$33

MEAT TAPAS \$15 per plate

- **PULLED PORK SLIDERS** house-made slaw, spiced plum sauce
- **SPICY BEEF & CHORIZO MEATBALLS** house-made smokey tomato sauce, mint yoghurt [GF]
- **BUTTERMILK FRIED CHICKEN** jalapenos, house-made aioli
- **CRISPY PORK BELLY** chili caramel, peanut slaw, char sui [GF][DF]
- **SLOW ROASTED LAMB SPARE RIBS** spicy BBQ sauce [GF][DF]
- **CONFIT DUCK & PORTOBELLO MUSHROOM ARANCINI** spiced plum sauce
- **CHICKEN, PARMESAN AND PINE NUT CROQUETTES** pepperonata

VEGETARIAN TAPAS \$15 per plate

- **PANKO CRUMBED POLENTA CHIPS** smokey tomato aioli
- **SLOW ROASTED TOMATO BRUSCHETTA** basil pesto, feta, balsamic glaze [GFA]
- **ROAST PUMPKIN, FETA AND PINE NUT FILOS** herb yoghurt
- **MACADAMIA, HERB AND PARMESAN CRUSTED PORTOBELLO MUSHROOMS** salsa verde [GF]

SEAFOOD TAPAS \$15 per plate

- **SHRIMP COCKTAIL** marie rose sauce, toasted crostini [GFA] [DF]
- **FAHRENHEIT CURED SALMON** crème fraiche, beetroot relish, toasted crostini [GFA]
- **GRILLED PRAWN TOSTADAS** avocado salsa, sour cream
- **SALT AND PEPPER CALAMARI** spring onion, chilli jam [GF]
- **GRILLED GREEN-LIP MUSSELS** chorizo, lemon and herb [GF][DF]
- **PRAWN AND CRAB SPRING ROLLS** soy mirin, pickled red onion

GRILLED LEMON & HERB CHICKEN THIGHS ON GRIDDLE
pistachios, extra virgin olive oil, lemon [GF] [DF] \$18

GRILLED HEREFORD PRIME SIRLOIN ON GRIDDLE
Chimichurri [GF][DF] \$23

TAPAS SHARING PLATTERS

3 tapas \$42 * 4 tapas \$55 * 5 tapas \$69

PIZZAS

Gluten free pizza bases available...add \$5

VEGETARIAN slow roast tomato, spinach, red onion, olives, feta, basil pesto and mozzarella | \$23

CAJUN CHICKEN fresh tomato, red onion, baby spinach, mushroom and lime aioli | \$23

PULLED BEEF AND BACON caramelised onion, red onion, oregano, mozzarella and barbeque sauce | \$23

HARRISA SPICED LAMB roasted red capsicum, feta, spring onion, mint and coriander yoghurt | \$23

GARLIC PRAWNS AND SMOKED SALMON slow roast tomato, capers, red onion and lemon aioli | \$24