

TAPAS

GARLIC BREAD \$6

SHOESTRING FRIES garlic aioli [GF] \$9

HAND-CUT CHUNKY FRIES garlic aioli [GF] \$12

PESTO, HERB AND PARMESAN PIZZA BREAD \$14

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

- **CHICKEN LIVER PATE** apple and onion relish, sesame seeds, apple syrup, crostini [GFA]
- **LAMB KOFTA** kosundi, herb yoghurt [GF]
- **OPEN DUCK WONTONS** hoisin glaze, shaved cucumber, micro coriander
- **BUTTERMILK FRIED CHICKEN** jalapenos, house-made aioli
- **CRISPY PORK BELLY** peanut slaw, soy mirin [GF][DF]
- **PULLED BEEF SLIDERS** Swiss cheese, pickle, house-made burger sauce
- **CHICKEN AND MOZZARELLA CROQUETTES** mediterranean vegetables, babaganoush

VEGETARIAN TAPAS \$15 per plate

- **PANKO CRUMBED HALOUMI FRIES** smokey tomato aioli
- **PEA AND EDAMAME BEAN BRUSCHETTA** lemon ricotta whip [GFA]
- **BALSAMIC AND HERB ROASTED PORTOBELLO MUSHROOMS** pine nuts, micro leaves, salsa verde [GF]
- **MUSHROOM AND PARMESAN ARANCINI** house- made garlic aioli

SEAFOOD TAPAS \$15 per plate

- **SESAME CRUSTED SEARED TUNA** pineapple salsa, wasabi mayonnaise [GF]
- **SHRIMP COCKTAIL** zesty dill mayonnaise, toasted crostini [GFA]
- **GRILLED PRAWN TOSTADAS** avocado salsa, sour cream [GF]
- **SALT AND PEPPER CALAMARI** pickled cucumber, lemon aioli [GF]
- **GURNARD CEVICHE** spring onion, tomato, chilli and coconut cream [GF]
- **BACON WRAPPED MUSSELS** lemon aioli [GF][DF]

GRILLED LEMON & HERB CHICKEN THIGHS ON GRIDDLE
pistachios, extra virgin olive oil, lemon [GF] [DF] \$19

GRILLED AUSTRALIAN BANANA PRAWNS ON GRIDDLE
[GF][DF] garlic, chilli, parsley and lemon \$19

TAPAS SHARING PLATTERS

3 tapas \$42 * 4 tapas \$57 * 5 tapas \$72

PIZZAS

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

VEGETARIAN slow roast tomato, spinach, red onion, olives, feta, basil pesto, mozzarella | \$24

CHICKEN AND BACON caramelised onion, basil pesto, cashews and smokey aioli | \$25

SATAY BEEF baby spinach, peanuts, red onion, mozzarella, coriander | \$25

HARISSA SPICED LAMB roasted red capsicum, caramelised onion, rocket and mint yoghurt | \$25

PORK BELLY AND CHORIZO mushroom, spring onion, rocket and smokey tomato sauce | \$25

GARLIC PRAWNS AND SMOKED SALMON slow roast tomato, capers, red onion and lemon aioli | \$26