

## TAPAS

**HOUSE-MADE FLAT BREAD** garlic herb butter \$8

**SHOESTRING FRIES** garlic aioli [GF][DF] \$9

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

**CARAMELISED ONION AND HERB PIZZA BREAD** \$15

**BREADS AND DIPS** [GFA][DFA] \$15

Volare sourdough and house-made flat bread w selection of dips

### CHEESE SELECTION

Cheese served with crackers and toasted crostini [GFA]

OTM creamy blue w honey, pears and walnuts

OTM triple cream brie w quince jelly

Kapiti Aged Cheddar w fig and balsamic relish

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

### VEGETARIAN TAPAS \$17 per plate

- **SPICED CHICKPEA AND SPINACH FILOS** coriander yoghurt
- **SLOW ROASTED TOMATO BRUSCHETTA** basil pesto, feta, balsamic glaze [GFA]
- **GOATS CHEESE BRUSCHETTA** crushed walnuts, beetroot relish [GFA]
- **MACADAMIA, HERB AND PARMESAN CRUSTED PORTOBELLO MUSHROOMS** pine nuts, fresh herbs [GF][DFA]
- **THREE CHEESE ARANCINI** pecorino, cream cheese, mozzarella, peperonata

### MEAT TAPAS

\$17 per plate

- **CHICKEN AND CHORIZO CROQUETTES** smoked chipotle relish
- **CRISPY PORK BELLY** peanut slaw, char sui [GF][DF]
- **KOREAN FRIED CHICKEN** gochujang, sesame seeds, crushed peanuts, house-made aioli
- **SPANISH LAMB MEATBALLS** spicy tomato sauce, coriander yoghurt [GF]
- **CONFIT DUCK SPRING ROLLS** coriander, spring onion, chilli, pickled ginger, hoisin sauce [DF]
- **PULLED BEEF SLIDERS** smoked cheddar, gherkin, smoked ketchup

### SEAFOOD TAPAS

\$17 per plate

- **BACON WRAPPED GREEN-LIPPED MUSSELS** lemon aioli [GF] [DF]
- **SMOKED SALMON TARTARE** gherkin, micro salary, crostini [GFA]
- **SESAME CRUSTED SEARED TUNA** orange, pickled onion, chilli, spring onion, wasabi mayonnaise [GF][DF]
- **FIVE PEPPER SPICED CALAMARI** miso mayonnaise [GF][DF]
- **SHRIMP COCKTAIL** marie rose sauce, toasted crostini [GFA][DF]
- **CRISPY PRAWN WONTONS** soy mirin [DF]

**GRILLED LEMON & GARLIC CHICKEN THIGHS** fresh herb, lemon, EVO, crushed peanuts [GF] [DF] \$24

**GRILLED AUSTRALIAN BANANA PRAWNS** lemongrass, chili coconut sauce, EVO [GF][DF] \$25

## PIZZAS

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

**VEGETARIAN** mushroom, spinach, red onion, olives, feta, basil pesto, mozzarella | \$24

**PULLED BEEF AND CABANOSSI** caramelised onion, red onion, oregano, mozzarella, barbeque sauce | \$25

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

**CHICKEN AND BACON** sun-dried tomato, caramelised onion, mozzarella, pesto aioli | \$25

**HARISSA SPICED LAMB** red pepper, red onion, dukkha, rocket, mint yoghurt | \$25

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