

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] \$17
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 \$17, 2 cheeses \$25, 3 cheeses \$33

VEGETARIAN TAPAS \$17 per plate

- **SLOW ROASTED TOMATO BRUSCHETTA** basil pesto, feta, balsamic glaze [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]
- **GRILLED PRAWN TOSTADAS** avocado salsa, sour cream [GF] – not available for takeaway
- **SMOKED SALMON TARTARE** gherkin, micro celery, toasted crostini [GFA]
- **FIVE PEPPER SPICED CALAMARI** miso mayonnaise [GF][DF] – not available for takeaway
- **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