

TAPAS & SHARE-PLATES MENU

What is Tapas?

Originally from Spain: house-made small savoury dishes designed to encourage conversation -allows a taste of a variety of snacks/appetisers.

Go ahead- make a meal of it. After all, variety IS the spice of life!

GARLIC BREAD (gf option)	-smothered in a garlic, parsley & parmesan butter, then oven-baked until golden brown	7
CIABATTA & DIPS (gf option)	-warm ciabatta bread w: 3 house-made dips	10
BRUSCHETTA (v) (gf option)	-topped with vine-ripened tomatoes, bocconcini, spanish onion, basil, aged balsamic, extra virgin olive oil & sea salt	13
	-ADD Smoked Salmon +\$3.50	
	(gf breads available on request for all 3 of the above bread dishes +\$2)	
BEER-BATTERED FRIES	w: sour cream & chilli sauce	6.50
CHATS (gf)	-fried chat potatoes	7
	w: * herb & garlic butter or * chilli & smoked sea salt	
HALOUMI (gf)	-marinated in herb & garlic, grilled, pomegranate dressing, on a rocket & quinoa salad	12
PRAWN DUMPLINGS (4) -	-prawn & asian vegetable dumplings w: citrus, soy & ginger dipping sauce	10
CHORIZO ARANCINI BALLS (4)	-chorizo, dried tomato, parmesan, garlic & oregano risotto balls, crumbed & fried, served w: herb aioli	12
TRUFFLE ARANCINI BALLS (4)	-truffle salsa & mushroom risotto balls, crumbed & fried, herb aioli	12
CHILLI PRAWNS (gf option)	-Queensland king prawns simmered in a Singapore-style spicy chilli sauce served w: fragrant rice & warm bread (gf with gluten-free bread-\$2 extra)	16
SAN CHOY BOW -CHICKEN (gf)	(vegetarian option available) -pan-tossed chicken w: ginger, soy, sesame & oyster sauce, bean sprouts, water chestnuts, cashews, w: crispy cos lettuce cups	13
PRAWN CAKES (gf)	-fresh Moreton Bay prawn meat blended w: asian spices & grilled, served w: asian noodle salad, lime & ginger relish & lime pearls	14
CAJUN BEEF (gf)	-house-made cajun spice-rubbed rump steak, seared to medium-rare, served w: crispy fried potatoes, lime & mint dressing	15
TAMARIND BEEF (gf)	-sticky lemongrass & tamarind slow-cooked beef w: fragrant rice	14
SALT&PEPPER CALAMARI (gf)	-Danny's house-made salt & Szechwan pepper dusted calamari, lime & chilli mayo, on an asian salad	13
CHICKEN WINGS (gf)	-chicken wings roasted in a honey, soy, ginger & chilli glaze	10
MOROCCAN MEAT BALLS (gf) (4)	moroccan-spiced lamb & cashew meatballs, served w: creamy smoked garlic mash, spiced rich tomato sauce	14
SPRING ROLLS	-house-made spring rolls w: dipping sauce	2 for \$12 3 for \$18
PRAWN CUTLETS (4)	-almond, coconut & panko crumb coated local king prawn cutlets w: lemon chervil mayo	16
PORK BELLY (gf) (4)	-twice cooked pork belly w: apple chilli jam & pork crackling	15
DUCK PANCAKES (2)	-pancakes w: slow roasted duck meat, cucumber, shallot, orange & hoisin sauce	13
CRAB TACOS (2)	-crispy fried soft shell crab w: asian salad, pineapple salsa, chilli jam, wrapped in a soft taco	16
PULLED PORK TACOS (2)	-pulled pork, apple slaw, chipotle mayo, wrapped in a soft taco	12
PRAWN & PORK SOUP (gf)	-spicy asian prawn & pork soup: asian vegetables, lemongrass, coriander, coconut, lime & chilli, noodles, asian vegetables	15
STUFFED MUSHROOM (gf)	-mushroom caps stuffed w: mozzarella, basil, cashew, leg ham, dried tomato & roasted garlic, then baked in the oven, roasted tomato chutney	12

**HAPPY HOUR
3-5PM TUES-SAT**

*Buy 2 alcoholic drinks & get

ONE

1/2 PRICE TAPAS

*Buy a bottle of wine & get

TWO

1/2 PRICE TAPAS

OYSTER MENU

- **Natural** (gf) \$3 each
- **Lime & Wasabi Sorbet** (house-made sorbet) (gf) \$3 each
- **Kilpatrick** \$3 each
- **Lemongrass**, chilli, palm sugar & rice vinegar dressing (gf) \$3 each
- **Shooters** (gf) (tomato juice, vodka, tabasco, lemon juice) \$4.50 each