

## A LA CARTE MENU

### Openers

Sangria shooter with chilli roasted cashews V + GF	5
Moroccan sweet and sour bread with pomegranate molasses (a must try) V	7
Feta bruschetta V	8
Rosemary & garlic toasted turkish bread V	7
Lazy Tapas	18
<i>Wild olives, grilled artichokes, Danish feta, chorizo, sun-blushed tomatoes, pumpkin skordalia, hummus, mojo mayo and turkish bread</i>	
<i>extra turkish</i>	3

### Global TapEss

Forest mushroom filo with truffle parsnip (2) V	12
Thai green curry prawn spring rolls (6)	12
Salt and pepper baby squid, bok choy and sweet chilli	12
Singapore chicken satays, rice pilaf (4) GF	15
Shucked fresh oysters natural (6) GF	12
Oysters Kilpatrick (6) GF	16
Natural Oysters Sour cream and salmon roe (6) GF	16
Natural Oysters Galliano and kaffir lime leaf (6) GF	16
Aphrodisiac Oysters 2 of each	20
Duck spring rolls, crispy fried with nam jim sauce (2)	10
Chorizo & potato crisp stack with tomato kasaundi	10
New Orleans blackened barramundi with mojo mayonnaise GF	10
Mini open lamb burger, pumpkin coleslaw, and spicy bbq sauce (2)	13
Smoked oyster croquettes with chilli tomato dip (6)	10
Prawn and sesame toast (4)	10
Rocket, watermelon and Danish fetta salad with raspberry vinegar V + GF	11
Spicy beef nachos – guacamole, jalapenos, cheese and sour cream	12
Lamb loin cutlets, greek feta rosti and zucchini pesto (2) GF	16
Vietnamese marinated pork skewer and rice noodle salad (2)	14

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### More Substantial

#### San Choi Bow

*traditional Chinese chicken dish with shiitake mushrooms, chestnuts, shoots and lettuce*

Small Main

17

#### Prawn Nicoise GF

*new potatoes, wild olives, beans, roma tomatoes, roasted garlic, eggs and rocket pesto*

23

#### Crayfish Caesar Salad *optional GF*

*half a steamed crayfish served with a smoked salmon caesar salad*

23

39

#### Duck Tagliatelle

*ribbon pasta, citrus duck, coriander, forest mushrooms and toasted almonds*

21

29

#### Garlic & Basil Prawns

*wrapped in filo pastry with ribbon vegetables, garlic and basil cream sauce*

21

32

#### Tasmanian Salmon Cracker

*salmon fillet, nori, wasabi, crispy spring roll wrapper and sweet corn mash*

21

32

#### Japanese Pumpkin Risotto V

*honey, raisins, pistachio nuts and steamed broccolini*

17

27

#### Scallops (6)

*baby beetroot, caramelized cauliflower and fig vincotto*

28

#### Chicken Tagine GF

*butter chicken, persian lentils, root vegetables and coriander yoghurt*

28

#### New Season Lamb Rack (8 Bones)

*oven roasted kipfler potatoes, romano beans and eggplant kasaundi*

38

#### Mt Barker Free Range Chicken

*breast filled with marron mousse, spinach mash, sautéed leeks and champagne cream*

35

#### Cape Grim Scotch Fillet 300g

*mustard mushrooms, greens, yorkshire pudding and cabernet jus*

39

#### Pork Sirloin 250g

*apple damper, pumpkin coleslaw and onion jam*

32

#### Ladies Steak GF

*220g fillet steak, steamed greens and extra virgin olive oil*

35

## A LA CARTE MENU

### 12 course TapESS Banquet - Shared Table

**\$55 per person**

*Min 4; whole table must order*

*Sangria shooter with chilli roasted cashews*

*Moroccan sweet and sour bread with pomegranate molasses*

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*Tibaldi del pepi- chorizo, potato crisps stack with tomato kasaundi*

*Prawn and sesame toast*

*Forest mushroom filo with truffle parsnip*

*Duck spring rolls, crispy fried with nam jim sauce*

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*Lamb loin cutlets, potato feta rosti and zucchini pesto*

*Salt and pepper baby squid on bok choy and sweet chilli*

*Singapore chicken satays, rice pilaf*

*New Orleans blackened barramundi with mojo mayonnaise*

*Traditional Greek salad with Danish feta*

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*Churros*

*crispy fried cinnamon pastry, bounty ganache and vanilla bean ice cream*