

Tapas Share Plates *For two*

Vegetarian

\$20

Marinated wild olives, citrus and thyme
Confit artichokes
Danish feta
Baba ghanouj
Sun-blushed tomatoes
Pumpkin skordalia
Hummus
Turkish bread

Sabrosa

\$27

Soft shell crab in saffron batter
Patatas bravas; spicy fried potatoes (V)
Lamb koftas, mint yoghurt and cous cous
Spanish chicken salad
Bourbon spare ribs

Asian

\$27

Lemon pepper squid
Prawn and sesame toast
Vietnamese fresh rice paper rolls (V)
Singapore chicken satays
Duck spring rolls with nam jim

Mediterranean

\$27

Pork belly braised cabbage
Salmon and scallop skewers
Chorizo with potato crisps and kasaundi
Pissaladiere; French pizza with anchovies
olives & thyme
Vegetarian risotto balls (V)

Above Tapas can be ordered Individually \$8 each

Breads

Sour bread with oil and Balsamic \$6
Rosemary roasted garlic bread (V) \$6

Entrées

Prawn and Crayfish Tabouleh; with rocket and shellfish cream **Entrée**
\$15
Spicy Chicken Nachos; with jalapeños, guacamole, cheese and sour cream \$15
Oysters; half a dozen Kilpatrick or natural \$16

Main Courses

	Entrée	Mains
San Choi Bow Chinese spiced chicken, shiitake mushrooms, bean shoots and iceberg		\$18
Tasmanian Salmon Cracker nori, wasabi, crispy spring roll wrapper and corn mash	\$20	\$29
Creamy Garlic & Basil Prawns wrapped in filo pastry with ribbon vegetables rice	\$20	\$29
Prawn & Avocado Caesar Grand padano, crisp bacon, croutons with soft boiled egg		\$25
Chilli Crab Linguini House made pasta, chilli, fresh tomato, basil and garlic		\$28
Pasta Putanesca (V) Capers, parsley, roasted garlic, tomato, olives and pimento (optional Anchovy +\$2)		\$22
Rick Stein's Seafood Shepherds Pie West Australian seafood, fresh herbs, cream, mash potato and Greek salad		\$26
Free Range Chicken Breast Oven baked on buttered silver beet, prosciutto, asparagus and gorgonzola cream		\$26
Duck a la Orange (GF) Par-boned double roasted Muscovy duck, Cointreau glaze, green beans and fondant potatoes		\$29
Beef Fillet (GF) 300g MSA fillet steak served with potato rosti, mushrooms Kilpatrick and jus		\$29
Ladies Steak 250g (GF) 250g steak, beef torneadeua, steamed greens and cabernet jus		\$27
Lamb Tagine (GF) Slow roasted lamb shoulder, roasted olives, chick pea, tomato and spinach ragout		\$26
Pork Cerdo Maiale Crispy skin pork belly, blackpig chorizo, braised prosciutto, roasted parsnip and apple glaze		\$27

Sides

Asian greens; garlic, oyster sauce and a hint of zing
Side salad; Greek, Caesar or Garden
Chips; beer battered with Aioli (V)
Creamy mash potato (V)

\$6

(GF) Gluten Free
(V) Vegetarian

No Separate Billing