

## ***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 turkish bread	V	7

## ***Lazy Tapas***

Wild olives, grilled artichokes, danish feta, chorizo, sun-blushed tomatoes, pumpkin skordalia, hummus, mojo mayo and turkish bread		18
---	--	----

## ***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
New Orleans Oysters Rockefeller (6)		16
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		10
Mini open lamb burger, pumpkin coleslaw, and spicy bbq sauce (2)		13
Baked Tomato, Mediterranean vegetables topped with Welsh rarebit	V	10
Indian Butter Chicken wings, Dhal and naan bread (4)		12
Prawn and sesame toast (4)		10
Rocket, watermelon and Danish fetta salad with raspberry vinegar		11
Spicy beef nachos – guacamole, jalapenos, cheese and sour cream		12
Lamb loin outlets, greek feta rosti and zucchini pesto (2)		16
Linley Valley bbq pork with nESSi goring rice		12

<b><i>More Substantial</i></b>	<b>Small</b>	<b>Large</b>
<b>Santorini Salad</b> <b>can be GF</b> similar to a greek salad with the addition of toasted haloumi	15	
<b>San Choi Bow</b> traditional Chinese chicken dish with shiitake mushrooms, chestnuts, bean shoots and lettuce	17	
<b>Crayfish Caesar Salad</b> <b>can be GF</b> half a steamed crayfish served with a smoked salmon caesar salad	37	
<b>Tagliatelle</b> Atlantic salmon, chilli crab, artichokes, baby cos and Gremolata dressing	25	
<b>Garlic &amp; Basil Prawns</b> wrapped in filo pastry with ribbon vegetables, garlic and basil cream sauce	21	32
<b>Tasmanian Salmon Cracker</b> salmon fillet, nori, wasabi, crispy spring roll wrapper and sweet corn mash	20	32
<b>Wild Mushroom Risotto</b> <b>V+GF</b> Baked courgettes, broccolini, sun-dried tomatoes and cashew nut pesto		24
<b>Seafood Ravioli</b> hand made pasta parcels local shellfish, asparagus, oyster mushrooms and chive broth		29
<b>Chicken Tagine</b> <b>GF</b> tandoori spices, ceci beans, pimentos, tomato and coriander mint yoghurt		29
<b>Lamb Mixed Grill</b> Loin chops, rosemary lamb sausage, marinated fillet, kidney pie and mushy peas		35
<b>Mt Barker Free range Chicken Breast</b> Kiev breast filled with thyme and bacon with sweet potato Lyonnaise and sauce chasseur		32
<b>Aged MSA Rib Eye</b> 400g <b>GF</b> Fondant potato, peppered pancetta, greens and onion jam		38
<b>Pork Medallions</b> Parmesan crumbed pork fillet, chips, salad and mushroom sauce		28
<b>Ladies Steak</b> 220g fillet steak, steamed greens and extra virgin olive oil		35
<b><i>ESsential Sides</i></b>		
		5
		6
		8
		7

**Please note: No separate billing**

**V = Vegetarian**  
**GF = Gluten Free**



## **Shared Table Banquet**

\$55 per person

Min 4; whole table must order

### **12 course TapESS**

Sangria shooter with chilli roasted cashews

\*\*\*

Moroccan sweet and sour bread with pomegranate molasses

\*\*\*

Tilbaldi del pepi- chorizo and potato crisps stack with tomato kasaundi

Prawn and sesame toast

Forest mushroom filo with truffle parsnip

Indian Butter Chicken wings, Dhal and naan bread

\*\*\*

Lamb loin cutlets, greek feta rosti and zucchini pesto

Salt and pepper baby squid on bok choy and sweet chilli

Spicy beef nachos – guacamole, jalapenos, cheese and sour cream

New Orleans blackened barramundi with mojo mayonnaise

Santorini salad (greek salad with toasted haloumi)

\*\*\*

Churros

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

\_\_\_\_\_.

### **Wines to complement your Global TapESS**

		<i>Glass</i>	<i>Bottle</i>
Canella Prosecco	NV Italian Sparkling		40
Chivite 2007 Rosado	Spanish Rose	8	30
Granbazan 2007 Albarinho	The best Spanish White		55
Starve Dog Lane Pinot Grigio	Australia's best Pinot Grigio		47
Nemorino Semillon	Italy		46
Terra Mater Mighty Zinfandel	Chile		75
Terra Mater Cabernet Carmenère	Chile		35
Altos Las Hormigas Malbec	Argentina		35