

Our Tapas Menu

House made ciabatta w garlic & herb butter 7.5 (v)

Warm bread w olive oil & dukkah 11.5 (v)

Olives & caper berries marinated in sherry vinegar w salted almonds 11.5 (v) (gf)

Pan-fried smoked chorizo w warm olives & crumbed feta 13.5

Taleggio & marinated mushroom bruschetta w walnut gremolata & truffle oil 14.5 (v)

Chargrilled lamb cutlets w eggplant & cumin relish 17.5 (gf)

Fried Master stock Chicken Wings w chilli caramel and orange salt 11.5 (gf)

Seared Queensland scallops with fresh tomato salsa vinaigrette 14.5 (gf)

Crispy pork belly w spiced pumpkin puree & fennel coleslaw 16.5 (gf)

Serrano ham, lemon & green olive meatballs in tomato & sherry sauce with shaved manchego cheese 14.5

Baked mussels w peppers, chorizo & crisp bread crumbs 14.5

Crumbed silver whiting w sauce gribiche 15.5

Sizzling prawns w ginger, chilli, grilled haloumi & saffron oil 17.5 (gf)

(v) Vegetarian (gf) Gluten free

Sides

Shoestring fries 6.5

Garden salad 9.5

Warm bread 7.5

Kids Meals

Chicken Nuggets, French fries..TBC

(Restaurant & courtyard only)

Desserts

White chocolate panna cotta w raspberry compote & crostoli 13.5

Chocolate & almond torte w pistachio chard & double cream 13.5

Baklava w rum & raisin ice cream 12.5

Sweet pizza - Nutella, ricotta & strawberries 22

(Available Friday after 5.30pm & from 12pm Saturday & Sunday)

Selection of cheeses served with quince paste & crisp bread

1 cheese 14

2 cheeses 20

3 cheeses 28



Old Telegraph Road Sapphire Blue

Region: Victoria

Milk: Cows

Description: Exhibiting a traditional natural rind, Sapphire Blue is aged for up to six months. The flavour of the cheese is balanced between salt and sweet, yet with an earthy length on the palate. The paste is smooth and the texture is coarse.

Healy's Pyengana Cheddar

Region: North Eastern Tasmania

Milk: Cows

Description: Australia's oldest specialist cheese, it dates back to the turn of the century. Jon Healy is a fourth generation cheese maker and apart from pasteurisation the cheese is still made using traditional hand-made techniques. Pyengana cheese is made on the farm in north-eastern Tasmania using the long established, stirred-curd method. After hooping, the cheeses are cloth-bound and naturally ripened for a minimum of 14 months encouraging symbiotic action on the surface moulds. The result is a fine textured body, with a subtle flavour of herbs and honey when matured.

Woodside McLaren

Region: Woodside South Australia

Milk: Cows

Description: From the town of Woodside in South Australia, this is a surface-ripened, Jersey and fresian milk cheese made to a traditional French style. This cheese is inspired by a traditional French camembert. It develops a white bloom and when ripe, the paste is smooth and develops a rich, creamy flavour.