

TAPAS

BRUSCHETTA \$17

Tomato Concasse on Toasted Olive Focaccia Drizzled w/ House-made Basil Pesto, Balsamic Glaze & Crumbled Feta

VEGETARIAN SPRING ROLLS \$15

Perfectly Crispy & Matched w/Spiced Plum Dipping Sauce.

PRAWN TWISTERS \$16

Prawns wrapped in Crispy Filo Pastry with Lime Infused Mayo.

POPCORN MAC & CHEESE \$17

Creamy Popcorn Mac & Cheese, Stuffed w/Smoky Bacon, Fresh Corn, Double Cheese, Aioli Dipping Sauce.

CROSTINI \$17.50

Steamed Free Range Chicken Breast, creamy Brie, Cranberry Sauce set atop of Herb & Olive Focaccia Bread

MOZZARELLA STICKS \$15

Nacho crusted Mozzarella sticks - Crispy on the outside, soft and gooey on the inside.

WATERMELON SALAD (gf) (v) \$14

Watermelon, Mint, Coriander, Bean Shoots, Toasted Mini, Coriander, Bean Shoots, Toasted Mini Nuts, Mango Dressing - Fresher than steam, steamed.

VEGETARIAN GLUTEN FREE

MOROCCAN LAMB SHEPHERDS PIE \$18.50

24 hr Slow-cooked Moroccan Lamb, set in Puff Pastry, Topped w/Mash and Tangy Tomato Relish.

SESAME BEEF (gf) \$18

Marinated Strips of Teriyaki Blackbrook MSA Angus Beef seared rare, on Asian Slaw - Open Sesame!

GLUTEN FREE

CHARRED FLANK STEAK (gf) \$18

Blackbrook MSA Angus Beef, sautéed to Medium in Garlic Butter, Wilted Rocket, Topped w/Caramelized Onion Jam.

GLUTEN FREE

BEEF BRISKET \$17

12 hr braised tender Brisket, topped w/lashings of gravy.

PORK SLIDERS \$18

Asian style, Steam Buns, Smoky BBQ Pork, Crispy Slaw, Walnut Dukkah – Slide these 3 Little Pigs down.

PORK BELLY (gf) \$18.50

Master Stock Braised Pork Belly, Mushie Peas, Crispy Pear. The 4 “P”s – Pork, Peas, Pear, Perfection.

GLUTEN FREE

ARANCINI (v) \$16.50

Delicious and Soft, served with Beetroot, Crumbled Feta, Balsamic Reduction.

VEGETARIAN

CHORIZO \$18

Sautéed to Release the Flavor, Artisan Bread, Basil Pesto, Marinated Feta.

PORK RIBS \$19

Slow-cooked Tender Free Range Berkshire Pork Ribs (the pride of WA) covered in our Famous Smokey BBQ Sauce, Caramelized Pineapple Salsa Glaze – Melt in your mouth.

THAI FISH CAKES

People from Thailand have traveled miles for these baby’s served w/Nuoc Chum Sauce

CHORIZO & PRAWN \$19.50

Hand Made Chorizo, Sautéed with Prawns Chilli & Garlic Flakes, Citrus Juice and Rocket YUM!

MUSSELS \$16

Mussels on the ½ Shell Stuffed w/Creamy Seafood Chowder, Panko & Parmesan Crust.

CRUMBED BRIE CHEESE \$17

Molten, Soft Cheese w/lashings of Sticky Plum Sauce.

PULLED PORK CIGARS \$18

18 hr Pulled Pork & Caramelized Apricot Creamed Cheese, wrapped in pastry, w/Apricot Dipping Sauce – Healthier than an actual cigar

PULLED PORK NACHOS \$17

Nachos, Smothered in Pulled Pork, Jalapeño Salsa and Fresh Sour Cream.

FISH & CHIPS - TAPAS STYLE \$16

Golden Tempura Battered Fish, Creamy Mushie Peas, Crispy Fried Potato Slithers & Lashings of Jus

CROQUETTES OF THE DAY \$15

Ask your Waiter –The best balls you will put in your mouth today!

MUSHROOMS (gf) \$16

Always a favourite - Button Mushrooms sautéed in Deep Blue Cheese Butter – The Perfect Pair.

GLUTEN FREE

SATAY NOODLES (v) \$13

Chilled Vegetable Noodles consisting of Carrots, Zucchini, Snow Pea Shoots, Red Onion, Peanut Dressing, Toasted Sesame Seeds.

Add Chicken \$6.50

VEGETARIAN

SALT & PEPPER SQUID \$16

Super Secret Recipe – Best Squid on the Grid.

PORK CHEEKS (gf) \$17

Little Cheeky Number – Beer and Honey Braised Pork Cheek, Creamy Mustard sauce , Smoked Bacon Dust.

GLUTEN FREE

CHICKEN SKEWERS \$17

Free Range Chicken Thigh Lightly Coated in Satay Sauce w/a Dusting of Walnut Dukkah. – Melt in your mouth!

LAMB RIBS \$18

Marinated, twice cooked & twice the flavour. Coated w/Refreshing Yoghurt Dipping Sauce – falls off the bone.

HONEY CHICKEN \$17

Diced Free Range Chicken Breast in a Light Crispy Tempura Batter Drizzled w/House Made Honey Sauce, Roasted Sesame Seed & Sweet Soy Aioli Dipping Sauce

CHICKPEA CHIPS (v) \$16.50

Just as delicious as it is unique. Dip them in our amazing Aioli.

VEGETARIAN

SWEET & SOUR PORK \$18

Slow-cooked Pork, Capsicum, Caramelized Pineapple, Spring Onion, Sautéed w/our House Made Sweet & Sour Sauce, Topped w/Toasted Sesame Seeds.

LAMB SLIDERS \$19

Spiced Lamb Pattie in a soft Brioche Bun, Slaw, Pickled Cucumber Ribbons, Balsamic Glaze, Zesty Tzatziki Dressing

CHICKEN WINGS \$15

Free Range served with Teriyaki Sauce and Sesame Seeds - Finger Lickin Good!

PRAWN GYOZA \$17

Pan fried w/ Lemon Wedge & Sweet Chili Dipping Sauce.

SCALLOPS \$17

Pan Seared Scallops, Mango Chilli Salsa w/Bacon Dust.