

Tapas Menu

OLIVES A selection of black & green marinated olives	\$6
BREAD Made fresh daily	\$7
FRIES With salt flakes, parsley & aioli	\$6
BEANS Snipped green beans with walnuts & seeded mustard dressing	\$8
CROQUETTE Infused with truffle oil	\$4/pc
PAKORA Chickpea & spinach fritters (4pcs)	\$9
CHEESE Saganaki with lemon and ouzo flambé	\$11
SALAD With candied bacon, almonds and a seeded mustard dressing	\$8
RARE BEEF SALAD With rocket, pear and blue cheese	\$14
SEAFOOD	
PRAWNS In a skillet with garlic, chili	\$15
CALAMARI Salt & pepper served with lemon	\$12.5
SARDINES With pine nut, tomato & caper	\$14
MEAT	
CHORIZO Cider style with roasted capsicum	\$12
CHICKEN Drumettes with BBQ or Chili Sauce	\$10
MEATBALLS Gippsland beef meatballs in a rich tomato sauce & chermoula	\$16
STEAK 200g Porterhouse with seeded mustard, hotel butter & beans	\$14
AMERICAN STYLE PORK RIBS WITH BBQ OR CHILI SAUCE Half rack \$10 Full rack \$20	
MOCK PAELLA Arborio rice with chicken, chorizo and prawns	\$20

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