

# Meat Tapas

<b>Prosciutto Wrapped Kangaroo</b> - Beetroot relish & horseradish cream <i>GF</i>	13.00
<b>Black Angus</b> - Herb crusted on baby leek & port jus <i>GF</i>	13.50
<b>Baked Duck Leg</b> - Quince paste, dried figs & honey <i>GF</i>	14.00
<b>Crispy Pork Belly</b> - Fennel salt & caramelized apple <i>GF</i>	13.00
<b>Middle Eastern Spiced Lamb</b> - Pumpkin puree & minted labne <i>GF</i>	12.00
<b>Spanish Chicken Skewers</b> - Capsicum mojo <i>GF</i>	10.50
<b>Lamb Meat Balls</b> - Eggplant tomato sauce with minted labne <i>GF</i>	10.00
<b>French Style House Made Sausage</b> - Chicken dried figs & fennel <i>GF</i>	10.50
<b>Moroccan Spiced Ouaïl</b> - Freshly squeezed lemon, cherry tomatoes & parsley	13.00

# Seafood Tapas

<b>Banana Prawns</b> - Grilled with soy, honey & ginger <i>GF</i>	13.00
<b>Crispy Octopus</b> - Sticky Asian sauce <i>GF</i>	12.00
<b>Seared Scallops</b> – On cauliflower puree with preserved lemon dukkah butter <i>GF</i>	11.00
<b>Salt &amp; Pepper Calamari</b> – Chill, coriander & lime dressing <i>GF</i>	9.00
<b>Sesame Soft Shell Crab</b> - Wasabi aioli	10.50
<b>Seafood Paella</b> - Prawns, scallops, mussels, chorizo, capsicum, broad bean & saffron rice <i>GF</i>	14.00

*Not all ingredients are listed - please inform staff of allergies*