



11.00am until late

Tapas are small Spanish tasting dishes which can be enjoyed as a light snack, an entrée or as an entire meal depending on the variety and number that you choose to order.

All of our tapas, marinades and accompanying condiments are lovingly made in house.

House baked bread with dukkah & olive oil	5.0
Char grilled pita bread	5.0
Harissa	4.0
Chermoula	4.0
Olive tapenade	4.0
Hummus with pita	8.5
Crushed pea & butter bean dip with mint & pita	8.5
Roasted capsicum, walnut & pomegranate dip with pita	8.5
Moroccan spiced cous cous	8.0
Patatas bravas	9.0
Olives marinated in chilli, orange & fennel	9.5
Oven roasted marinated Bulgarian feta with chilli, garlic & oregano	9.5
Button mushrooms, cannellini beans, cherry tomatoes & herbs	9.0
Carrot, smoked cheddar & chive fritters with aioli (2)	9.0
Truffle macaroni & cheese	9.0
Roast pumpkin, dried figs, blue cheese & brown butter dressing	9.0
Haloumi bruschetta with sun dried tomato salsa	9.0
North African meatballs with chermoula (2)	9.0
Sumac & garlic lamb strips with mint tzatziki	9.5
Rosemary & fennel roasted pork belly	9.0
Berber spiced kangaroo with tomato jam(2)	9.0
Grilled 'La Boqueria Spanish' chorizo	*10.0
Duck shanks with saffron caramelised onions (2)	*11.0
Roasted bone marrow with gremolata & rosemary salt	*11.0
Calamari with mojo (imported)	9.0
Local NT jewfish in coconut & lime (served chilled)	9.5
Italian marinated white anchovies with baby capers & red capsicum	9.5
Pink peppercorn & rosé cured salmon, caperberries & dill	**14.0
NT banana prawns with sweet paprika & garlic (4)	**14.0
Seared scallops with pomegranate & coriander (4)	**14.0

* Items which incur a \$2 surcharge with the Lunch Special.

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