



### 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	2.0
Char grilled pita bread	4.5
Harissa	4.0
Chermoula	4.0
Olive tapenade	4.0
Hummus with pita bread	8.0
Spice roasted eggplant & yoghurt dip with pita bread	8.5
Roasted capsicum, walnut & pomegranate dip with pita bread	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
Sweet & sour local Lebanese eggplant with garlic, chilli & mint	9.0
Carrot, smoked cheddar & chive fritters with aioli (2)	9.0
Truffle macaroni & cheese	9.0
Trio of mushrooms in a tarragon & wine sauce	9.0
Pumpkin, onion, feta basil & pine nut salad	9.0
Haloumi bruschetta with sun dried tomato salsa	9.0
North African meatballs (2)	9.0
Sumac & garlic lamb strips with mint tzatziki	9.5
Berber spiced kangaroo with tomato jam(2)	9.0
Grilled chorizo	*10.0
Duck shanks with saffron caramelised onions (2)	*10.0
Roasted bone marrow with gremolata & rosemary salt	*10.5
Sumac spiced calamari with mojo (imported)	9.0
Local NT jewfish in coconut & lime (served chilled)	9.5
White anchovies marinated with baby capers & red capsicum	9.5
Local barramundi with cherry tomato & capsicum coulis	**14.0
NT banana prawns in a garlic & coconut sauce (4)	**14.0
Seared scallops with pomegranate & coriander (4)	**14.0

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

\*\* Items which incur a \$4 surcharge with the Lunch Special.