



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
Roast eggplant dip with za'atar & pita	8.5
Beetroot & yoghurt dip with nigella seed, EVOO & pita	8.5
Moroccan spiced cous cous	8.0
Patatas bravas	9.0
Olives marinated in lemon, thyme & garlic	9.5
Oven roasted marinated Bulgarian feta with chilli, garlic & oregano	9.5
Tunisian pickled vegetables	8.5
Carrot, smoked cheddar & chive fritters with aioli (2)	9.0
Grilled local eggplant with a sweet & sour dressing	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
Berber spiced kangaroo with tomato jam (2)	9.0
Pinchito marinated lamb strips with tzatziki	9.5
Grilled 'La Boqueria Spanish' chorizo	*11.0
Wagyu corned beef with horseradish béchamel	*11.0
Roasted bone marrow with gremolata & rosemary salt	*11.0
Calamari with chilli & fennel salt (imported)	9.0
Local NT jewfish in coconut & lime (served chilled)	9.5
Gin & juniper cured salmon with pickled beetroot	**14.0
NT banana prawns with tarragon, white wine & garlic (4)	**14.0
Seared scallops with ginger, saffron & coriander dressing (4)	**14.0

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

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

One bill per table, No split bills please.

A surcharge of 1.2% applies to all Visa & MasterCard transactions & 1.7% to all American Express transactions.