

Select two of the following tapas dishes for \$14

Sour dough bread with marinated olives & feta. v
(extra sourdough \$1.50)

Pressed Otway pork belly, morcilla & pickled cabbage

House made duck sausage, onion jam & raspberry vinaigrette. GF

Pan-fried asparagus, poached egg & shaved parmesan. GF

Grilled chorizo with samfaina. GF

Fried silky cheese croquettes with yellow mojo. v

Seared scallops with croutons & squid ink vinaigrette. GF

Meat balls & roasted peppers with alioli

Portarlinton mussels with white wine, cream & flat parsley. GF

Lamb empanadas with roasted capsicum romesco

Mushrooms, garlic, sage & haloumi brushetta. v

12 hour slow cooked beef cheek with parsnip puree GF

Ever changing tapa of the day

Eggplant fritters with tomato alioli. v

Bowl of fries with alioli. v

Tomato, Persian feta, olives, red onion & cos. v GF