

TAPAS DE VERDURA

PAN & OLIVES 7
HOUSE MARINATED OLIVES, TOASTED BREAD, EXTRA VIRGIN OLIVE OIL & BALSAMICO

EMPANADAS DE VERDURA 3.5EA
HALF MOON PASTRY FILLED WITH SWEET POTATOES & CASHEW NUTS, FRIED & SERVED WITH TRUFFLE MAYO

CROQUETAS 3.5EA
POTATOES, SPINACH, ROASTED PUMPKIN, MOZZARELLA & BÉCHAMEL SERVED W CLASSIC AIOLI

BERENJENAS 12
THICK SLICED EGGPLANT CHIPS; "GORGONZOLA" CHEESE SAUCE & YARRA VALLEY HONEY

PATATAS BRAVAS GLUTEN FREE 13
OVEN ROASTED BABY POTATOES, CUPSICUM & ONIONS, SERVED WITH SMOKED PAPRIKA AIOLI

TAPAS DE PESCADO

PULPO CON TOMATE GLUTEN FREE 12
SLOW COOKED BABY OCTOPUS IN TOMATO SALSA, SPANISH OLIVES, CAPERS & RED WINE

CALAMARES COURSE 14 ENTREE 25 MAIN
SEMOLINA DUSTED & "FRITTI" MORNINGTON CALAMARI; "TEMPURA" MARKET VEGETABLES; AIOLI

CALAMARES GLUTEN FREE 14
TENDERISED GRILLED CALAMARI MARINATED IN LEMON, OIL AND OREGANO SERVED WITH CABBAGE SALAD

TAPAS DE CARNE

CHORIZON GLUTEN FREE 13
GRILLED ARTISAN "LA BOQUEIRA" CHORIZO, EGGPLANT PUREE, SWEET POTATO CRISPS

ALBONDIGAS GLUTEN FREE 12.5
ANGUS BEEF MEATBALLS, SMOKED PAPRIKA TOMATO SAUCE, MANCHEGO CHEESE

CHARCUTERIA

ANTIPASTO MISTO 17
MILD CACCIATORINO (AIR DRIED PORK SALAMI), MANCHEGO CHEESE, SUNDRIED TOMATO, HOUSE MARINATED OLIVES, PANE CARASAO (SARDINIAN CRISPY BREAD)