



Tapas - Takeaway Menu

Wagyu Beef Sliders with Fire-Roasted Red Pepper Pimento Cheese - house made wagyu beef & mushroom patties on 3 mini buns with red pepper pimento cheese & rocket - \$19.90

Gambas al Ajillo - prawns sautéed in sherry, garlic, spring onion & olive oil finished with red chilli (GF) (DF) - \$18.90

Costillas de Cerdo - slow roasted St Louis-style pork ribs coated in our tangy-sweet sticky sauce (GF) (DF) - \$18.90

Gua Bao - sweet glazed pork belly in 4 soft bao buns, with topped with coriander, chilli & spring onion with crunchy peanuts - \$19.90

Calamares Fritos - lemon pepper calamari, fried & served with a lime aioli (GF) - \$17.90

Cre moso Mostaza Pollo – free range chicken cooked in cream, mustard & mushroom sauce finished with crispy hand cut sliced potatoes (GF) - \$18.90

Farro Caprese Salad - cherry tomatoes with fresh Clevedon Buffalo cherry mozzarella, farro, basil, rocket drizzled with olive oil & our balsamic glaze (V) (GFR) - \$18.90

Spinach & Ricotta Ravioli – fresh ravioli sauteed in a thyme butter sauce (V) - \$17.90

Patatas Bravas – twice cooked potatoes seasoned with Spanish paprika & salsa brava (V) (VE) (GF) (DF) - \$16.90

Higados de Pollo con Vino de Jerez - chicken livers sautéed with bacon & shallots in a creamy sherry sauce with homemade gnocchi - \$18.90

Garlic Bread - \$12.00

Dessert

Churros - coated in cinnamon and sugar with Chocolate dipping sauce

Cheesecake - house made Raspberry & White Chocolate Cheesecake

\$15.90 each

(V) Vegetarian (VE) Vegan (GF) Gluten Free
(DF) Dairy Free (GFR) Gluten Free on Request