



{ TAPAS }

*Designed for you or.....
For the Table*

MINI BLACKBROOK SUFFOLK LAMB T-BONES (GF) Char-grilled, Mint Jelly Glaze	17
FRIED BRIE CHEESE (V) Sticky Plum Sauce	16
SMOKED SALMON CAKES Potato, Smoked Salmon, Lemon Zest, Capers, Saffron Aioli	18
THAI FISH CAKES Nuoc Chum Sauce	16
CHICKPEA CHIPS (V) Sumo Size, Saffron Aioli	14
FREE RANGE CHICKEN WINGS Teriyaki Sauce, Sweet Chili & Sesame	15
RISOTTO CAKES (V) Beetroot Relish, Crumbled Feta, Balsamic Glaze	15
STICKY PORK RIBETTES "Nitrate Free" Free Range Berkshire Pork Ribs, Slow Cooked, Spiced Pineapple Salsa	17
THAI GREEN SHRIMP DUMPLINGS Shrimp, Sweet Chili, Thai Garnish	17
VEGETARIAN SPRING ROLLS (V) Chili Plum Dipping Sauce	13.5
GRILLED PRINZI CHORIZO Marinated Feta, Basil Pesto, Flat Bread	16.5
APRICOT PULLED PORK CIGAR Caramelized Apricot, Pulled Pork, Sour Cream & Apricot Dipping Sauce	18
FREE RANGE SATAY CHICKEN SKEWERS Satay Peanut Dipping Sauce	17
ITALIAN MEATBALLS (GF) Paprika, Tomato Basil Concasse, Mozzarella	16
VOL AU VENT Free Range Chicken, Mushroom, Thyme, Creamy Garlic Sauce	16.5
MINI AMERICAN HOT DOG Hot Dog, Mustard, Onion, Ketchup	15.5
MINI OPEN STEAK SANDWICH Buttered Croûton, Mediterranean Veg, Feta, Caramelized Onion, Balsamic Glaze	18.5



PLEASE SIR
CAN I HAVE SOME SALAD
AND VEGETABLES?



YES ! ON THE NEXT PAGE



{ TAPAS }

...and don't forget to add a **FLAT BREAD** 10
Extra Virgin Olive Oil, Balsamic Vinegar

MINI BANGERS & MASH (GF)	17
Wild Boar & Tasmania Venison Sausages, Mashed Potato, Onion Jam, Tomato Relish	
NACHO CUPS	16.5
Beef Mince, Corn Salsa, Mozzarella, Sour Cream	
CROQUETTES OF THE DAY	13.5
Ask your Waiter	
CHARRED FLANK STEAK (GF)	18
Garlic Buttered Blackbrook MSA Angus Beef, Served Medium, Roquette, Onion Jam	
SALT & PEPPER SQUID	14
Chef's Secret Recipe, Sweet Chili Dipping Sauce	
PRAWN TWISTERS	15.5
Lime & Coriander Mayo	
MUSHROOMS SKEWERS (GF,V)	16.5
Sautéed in Blue Cheese Butter	
OYSTERS	
Natural or Kilpatrick or Thai Pickled Ginger & Wasabi	1/2 DOZ 18
	DOZ 34
	MIX DOZ 36
ASIAN BBQ PORK SLIDERS	18
Smokey BBQ Pork, Slaw, Walnut Dukkah	
CORN ON THE COB (V,GF)	9.5
Sautéed in Garlic Butter & Paprika Salt	
FREE RANGE CHICKEN KIEV TENDERLOINS	19.9
Creamy Garlic Sauce, Walnut Dukkah	
VEGE CURRY PUFFS (M)	12
Sweet & Sour Dipping Sauce	
MINI SHRIMP SUB SLIDERS	16.5
Shrimp, Tangy Cocktail Sauce, Lettuce, Coriander	
PRAWN WONTON	15
Pan Fried Prawns, Chili Citrus Salsa, Capsicum Aioli	
MOROCCAN LAMB SHEPHERDS PIES	18.5
Braised Pulled Lamb, Mashed Potato, Mozzarella, Tomato Relish	
TERIYAKI SESAME BEEF	19.5
Blackbrook MSA Angus Beef Served Chilled, Rare, Asian Slaw, Teriyaki Sauce	

STILL CAN'T MAKE UP YOUR MIND ? JUST TRY OUR

{ TASTING PLATE }

Croquettes of the Day, Chicken Wing, Moroccan Lamb
Shepherds Pie, Fried Brie, Nacho Cup
28 PER PERSON