



WEEKDAY SPECIAL

MAXIMUM 10 PAX

CRISPY CHICKEN THIGH \$28 (GF/DF)

Paprika & cumin marinated free range chicken serve with chips & salad

CREAMY MIX SEAFOOD PENNE PASTA \$32

Rich & creamy pasta cook with cherry tomato, garlic, onion & mild chili

LAMB TURKISH FLAT BREAD \$24

Oven bake Lamb toast cook with onion garlic & cheese served with homemade chimichurri

ANGUS BEEF BURGER \$26

Cheese, tomatoes, onion, mayo & lettuce, comes with side chips

ZUCCHINI PASTA \$22 (VEGAN)

Cook with pesto, garlic, onion, sundried tomato & home grown herbs

CURRIED PUMPKIN \$25 (VEGAN)

Creamy coconut, garlic, onion fenugreek & cumming seeds , serve with tempered rice

ADD A GLASS OF BRANDY CREEK WINE FOR \$7

2012 Menage A Trois

2012 L&M Chardonnay

2018 Rose

2019 Pinot Noir

2018 Late Harvest Pinot Gris

WEEKDAY SPECIAL

EXPRESS TAPAS

MINIMUM OF 2 PAX : MAXIMUM 10 PAX
\$37.50 PP

STARTERS

Baked Turkish Roll with Sundried Tomato Dip (V)

'Ensalada de Rucola', Rocket Salad (V/DF)

with roasted almonds, sundried tomato, & red onion

'Jamon Serrano', Spanish Dry Cured Ham (GF/DF)

Patatas Bravas with Herb Butter (GF)

CHOICE OF ONE

'Chorizo Ragout'

(Classic Spanish Spicy Sausages cooked in a rich tomato & creole jus)

Honey Chicken (GF)

(Pollo cajun, tender chicken roasted & glazed with local honey & tomato sauce)

'Costillas de Cordero', Lamb Ribs (GF)

(Lamb Ribs marinated & braised in cumin & pepper jus)

Beef Cheek

(Slow cooked with herbs, catalan spices, & red wine with beer battered cauliflower)

Crispy Pork Belly (GF)

(Slow braised and crispy crust on mustard honey jus served with cinnamon apple compote)

ADD A GLASS OF RED OR WHITE (150ML) - \$10 / 250ML - \$12.50

ADD A GLASS OF SPARKLING WINE (150ML) - \$12

(Menage A Trois)

ADD A GLASS OF DESERT WINE (150ML) - \$7 / BOTTLE - \$30

(Late Harvest Pinot Gris)
