

# TAPAS

from 5.30pm



## BREADS

**BRAZILLIAN  
CHEESEBREADS**  
(Pão de Queijo) v  
crispy outside and amazingly  
soft and chewy inside  
(contains egg) 13.50

**GARLIC CIABATTA** v  
9.50

**CHEESY GARLIC  
CIABATTA** v 10.50

**GARLIC & HERB PIZZA  
BREAD** v  
reg 7.50 large 12.50

## TAPAS

TAPAS ARE FUN TO  
SHARE AS AN ENTREE  
OR A MAIN

CHOOSE SEVERAL TO  
SHARE AS A PLATTER

**SALT & PEPPER  
CALAMARI**  
always tender in a light salt &  
pepper batter

**PIL PIL PRAWNS** GF  
🔥  
garlicky prawns with a chilli  
hit (ask for plain garlic if you  
aren't a chilli fan)

**CRISPY BUTTERMILK  
CHICKEN**  
tender pieces of waitoa\* free  
range chicken coated in our  
crispy buttermilk batter

**PICANHA** GF  
marinated slices of rump  
steak in a chimichurri sauce

**SPICY HOT WINGS** 🔥  
sticky & spicy - get ready to  
lick your fingers!

**TEMPURA VEGETABLES**  
v  
seasonal vegetables in a light  
tempura batter - you will want  
to eat your veges

**CRUMBED BRIE** v  
fried & served with cranberry  
sauce

**PORK BELLY BAO BUNS**  
twice cooked pork belly and  
slaw in a super soft bao bun

**BRAZILIAN CHICKEN  
DELIGHTS (Coxinha)**  
creamy shredded chicken in a  
buttery dough with a crispy  
coating. served with jalapeno  
aioli

**MATAMBRE**  
argentinian skirt steak rolled,  
stuffed with veges & herbs  
and served cold with  
chimichurri sauce

**BLACK PUDDING &  
CHORIZO**  
creamy black pudding, grilled  
chorizo and our chimichurri  
sauce

**MUSHROOM PATE** v  
freshly made in-house, served  
with toast

**MOMO**  
nepalese chicken & herb  
dumplings with dipping sauce

**VENISON CARPACCIO**  
house smoked, thinly sliced  
venison with horseradish  
cream

**SEARED TUNA**  
crusted with black sesame  
seeds, seared and served with  
dipping sauce

*all tapas 12.50 each or  
3 tapas for 35.00  
5 tapas for 57.00  
8 tapas for 91.00*

PLEASE LET US KNOW IF YOU HAVE SPECIFIC DIETARY REQUIREMENTS. SOME MEALS  
MAY BE MODIFIED

