


Inspired by travel, flavours and love of food, our menu is designed to take you on a foodie adventure.

## TAPAS

Haloumi 8  
Pan fried (V,GF)

Sticky Chorizo Apple 8.5  
Poached in spices (GF)

Gambas 10.5  
Garlic prawns on crostini

 Pot Stickers 10  
Pork or Veg (V) dumplings w dipping sauce

 Foodie's Mezze 18  
Hummus, olives, feta, crisps\*, cornichons (V)

Empanadas 9.5  
Handmade pastry - beef or veg (V)  
Baby empanadas 5

Mykonos Gyros 18.5  
Mini lamb souvlaki on pita  
w tomato cucumber salad, mint yoghurt


Twin Tacos 15  
Achiote chicken w pico de galo, salsa,  
chipotle mayo (GF)(V opt. available)

 Plant based option available


VG - Vegan. V - Vegetarian. GF - Gluten Free as marked.  
All dishes are Nut Free & can be Dairy Free. \*GF option available

## PLATES

Paella Barcelona 21  
Smoked chorizo & chicken w sofrito, rice,  
mint yoghurt (on side) (GF)  
Add prawns: 3

 Paella Granada 20  
Plant based vegies w pimenton, rice, sultanas,  
mint yoghurt (on side) (VG,GF)  
Add chicken/prawns: 3

Moroc Berbere 21  
Berbere meatballs in a red sauce w apricots, fluffy  
couscous\*, crunchy slaw, mint yoghurt (on side)

 Harissa Tajine 19  
Harissa pumpkin, chickpeas, lentils w fluffy couscous\*,  
crunchy slaw, mint yoghurt (on side) (VG)  
Add chicken: 3


Coconut Beef Roti 18  
16hr beef topped w slaw, coconut, shallots,  
coconut drizzle

 Bangkok Curry 20  
Yellow coconut chicken, lychee  
w brown rice & crunchy slaw (GF)  
(V opt. available) Add roti: 4

LICENSED BAR  
OPEN FROM 5.30PM THUR - SUN

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## SIDES

 Patatas Bravas  
Crunchy potato bites w smoky sauce 9.5

 Z'aatar Slaw  
Apples, slaw w lemon vinaigrette (VG,GF) 12.5

 Baby Beets  
Chickpea, cucumber, feta w citrus mayo (V,GF) 12.5

## SWEETS

Housemade choc brownie w ice cream 8

Churros cinnamon donut w choc dip 12.5

Affogato coffee w ice cream 11.5  
Add Frangelico 8

Ask about our Foodie Specials  
Catering | Events | Venue Hire



BAR & RESTAURANT  
EST. 2015

All cards incur a 1.9% surcharge  
10% surcharge on Sundays, and for groups of 8 or more  
20pp fee on cancelled bookings within 2 days

## FOODIE FEAST

Groups of 8 guests and above need to dine from our Foodie Feast set menu below. Our 3 or 5 course menu is a selection from our Tapas x Plates and a mix of our Chef's seasonal favourites to spice things up!

Dietary options available



Chefs Selection 3 COURSE | 42 pp  
Chefs Selection 5 COURSE | 55 pp

Refer to Foodie Feast board

## CARAFE SPECIALS

Pair your foodie feast experience with our specially selected range of wines curated with a focus on depth of flavour, low preservatives and organic varietals (see wine list)

Enjoy carafes of rosé & rosé sangria from the tap w your Foodie Feast for only 35

Half carafes of bottled wine available, ask for our pricing

Plant based option available  
VG - Vegan. V - Vegetarian. GF - Gluten Free as marked.  
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## BOTTOMLESS FIESTA

Indulge in a 2 hour bottomless Foodie Experience with our 5 course Spanish Feast paired with rosé and or beer

Dietary options available

5 COURSE | 75pp  
2 hrs | Min. 2 people



Foodie's Mezze hummus, olives, feta, crisps, cornichons

Gambas garlic prawns on toasted crostinis

Haloumi golden pan fried goat and sheep cheese

Empanadas handmade pastry - veg & beef

Paella with smoked chorizo, chicken & prawns, sofrito, rice cooked and served in a paella pan

## WHAT'S ON

Sign up for our local eDM newsletter and receive special offers and updates on events. Scan the QR code and send your details through our contact form.



SCAN TO VIEW  
MENU & SIGN UP

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## Foodie Specials

# Dine-In Only

Feeds 2

### Aromatic Mussels | 45

Turmeric, kaffir, coconut broth mussels served in a pot  
Side of toasted bread or roti

*Recommended vino: 2019 Lucetta Roux, Pinot Gris | Murray Darling  
Btl 50 or half carafe 30*

### Moroccan Lamb | 55

12hr slow cooked lamb in our housemade Harissa spice  
Served w couscous\*, zaatar slaw w currants, mint yoghurt, hummus

*Recommended vino: 2019 Athletes of Wine, Pinot Noir | Macedon Ranges  
Btl 62 or half carafe 35*

### King Prawn Paella | 65

Paella w king prawns, marinara seafood, housemade slow roast smoky  
sofrito, smoked chorizo, served in a Paella Pan w parsley and lemon

*Recommended vino: 2016 Rioja Vega, Crianza | Rioja, Spain  
Btl 68 or half carafe 38*

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