

## BAR SNACKS

Marinated Olives	<b>\$6.00</b>
Spiced Almonds, Walnuts, Pistachios, Macadamias	<b>\$6.00</b>
Pork Crackling	<b>\$6.00</b>
Freshly Shucked Oysters Natural	<b>\$3.50ea</b>
Oysters Natural with Wasabi & Cucumber Granita	<b>\$3.75ea</b>
Bloody Mary Oyster Shooters	<b>\$4.00ea</b>
Chips with Aioli	<b>\$9.00</b>
Crusty Bread & Dips - Housemade daily selection	<b>\$14.00</b>

## era TAPAS

Lamb Pastilla, Eggplant Caviar, Saffron & Minted Yoghurt	<b>\$14.00</b>
Chargrilled Chicken, Chorizo & Asparagus with Chimichurri	<b>\$14.00</b>
Spiced Meatballs, Moroccan Couscous & Romesca	<b>\$14.00</b>
Salt & Pepper Squid, Green Papaya Salad, Nam Jim dressing	<b>\$15.00</b>
Garlic Crystal Bay Prawns with crusty Bread	<b>\$15.00</b>
Beer Battered Reef Fish, Tartare & Lemon	<b>\$15.00</b>
Chimichanga, re-fried Beans, Avocado & Sour Cream	<b>\$13.00</b>
Roast Mushroom & Ricotta Toasts, Rocket & Balsamic	<b>\$13.00</b>
Sweet Potato & Split Pea Bhaji Fritters, Green Tomato Relish	<b>\$13.00</b>

## SEAFOOD PAELLA

Traditional Spanish Rice dish of Coral Fish, Prawn, Scallop, Mussells & Salmon with Chorizo & Peas	<b>\$19.95</b>
--	----------------

## GOURMET PIZZAS

Chargrilled Artichoke, Pumpkin, Feta & Pinenuts	<b>\$16.00</b>
Carbonara - Spec Bacon, Mushroom, Garlic, Egg & Parmesan	<b>\$17.50</b>
Confit Duck, Hoi Sin, Sesame, Spring Onions & Beansprouts	<b>\$18.50</b>

## CHARCUTERIE PLATE

Selection of Artisanal Meats, Duck Liver Parfait, Cornichons, Piccalilli, Fig Jam & Baguette	<b>\$19.50</b>
--	----------------

## ANTIPASTO PLATE

Zucchini with Feta & Mint, Smoked Salmon, Garlic Mushrooms, Artichoke Hearts, Sweet & Sour Capsicums, Balsamic Onions & Baguette	<b>\$19.50</b>
--	----------------

<b>CHEESE</b>	<b>Any Two</b>	<b>\$18.00</b>	<b>Additional Choices</b>	<b>\$6.50</b>
---------------	----------------	----------------	---------------------------	---------------

With Walnut Toast, Lavosh and Fig Chutney

Mauri Gorgonzola Piccante Blue, Lombardy, Italy	Lingot Du Pelussin Goats Cheese, Rhone-Alpes, France
Kenilworth Black Wax Cheddar, Kenilworth, QLD	Manchego Sheep's Milk, Castile-La Mancha, Spain
Jindi Triple Cream Brie, Gippsland, Victoria	Pont l'Eveque Washed Rind, Basse-Normandie, France

## DESSERT

Coffee & Doughnuts' - Espresso Brulee & Raspberry Jam Doughnuts	<b>\$16.00</b>
Banana Cake, Peanut Butter Mousse, Chocolate Pudding, dry Caramel & Spec	
White Peach Sorbet, Cookie Ganache, White Chocolate, Champagne Jelly	
Strawberry 'Shortcake', Lemon Verbena Cream, Milk Puree & Strawberry Chips	
Chocolate Parfait, Coconut Mousse & Powder, Cherry Puree, Chocolate & Cherry Marbles	
Pain d'Epice with Roasted Apricot, Caramel Mousse & Praline rolled Labna	
Churros (Spanish Cinnamon Doughnuts) with Hot Chocolate Sauce	<b>\$9.00</b>

## TAPAS menu