

TAPAS & WINE

5 COURSE *Degustation* PAIRED WINES AVAILABLE

- 1ST CITRUS CURED SALMON WITH FRIED CAPERS
FRITTO MISO, LIGHT BATTERED SEAFOOD AND VEGETABLE
Hollick The Bard Chardonnay
- 2ND PATATAS BRAVAS, CRISP POTATO CUBES IN SPICED TOMATO SAUCE
BLACK OLIVE AND HERB TAPENADE WITH CRISP TORTILLA
Wicks Pinot Noir
- 3RD SLICED SIRLOIN, WHIPPED GOATS CURD AND CARAMELISED ONION ON TOASTED BREAD ROUNDS
MEAT BALLS SEARED AND FINISHED IN A RICH HERB TOMATO SAUCE
Joel Gott Zinfadel
- 4TH BEEF EMPANADA, HERB AND MINCE WRAPPED IN SHORT CRUST PASTRY
GARLIC AND CHORIZO PRAWNS, SAUTÉED CHORIZO SAUSAGE AND MEDIUM KING PRAWN
Malbec
- 5TH CHURRO'S WITH WARM FUDGE SAUCE AND STRAWBERRY
Noble One