

Tapas Menu

3pm - late

beer battered fries , garlic aioli	7
garlic & herb bread , locally baked	10
trio of house made dips , toasted local fresh bread V / GFO	12
bruschetta of cherry & sundried tomato, onion, basil, feta, balsamic V / VGNO / GFO	12
golden fried vegetarian spring rolls (2), sweet cranberry emulsion V / VG	9
zucchini & chickpea falafel (6), hummus, sumac, maple & coconut dressing V / VG / GFO	11
roasted pumpkin & parmesan arancini (4), basil pesto, garlic aioli V	11
haloumi kebabs (3) w/cherry tomatoes, herbs & garlic, pomegranete molasses V / GFO	11
pork belly mini tostadas (3), hoi sin sauce, coriander & fresh lime on fried tortillas	12
salt & pepper calamari , garlic aioli GFO	12
sliders (2) - angus beef cheeseburgers OR falafel, hummus, sriracha & slaw (V / VGN)	12
cajun chicken nacho pot , cajun tomato sauce, baked tortillas, guacamole	14
mooloolaba coconut king prawns (4) golden fried, wasabi mayonaise & fresh lemon	15
hervey bay scallops (4), crispy prosciutto, sweet corn puree, fresh lemon GFO	16

GFO = Gluten free option available - GF bread +\$2 // V = Vegetarian (or option available) // VGN = Vegan (or option available)
Please inform waitstaff of any allergies - although due care is taken, traces of allergens may remain

LOT104
espresso + wine bar

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