

# Tapas

11:30am - late

<b>BOWL OF FRIES</b>	7
beer battered, served with house aioli. V/VGN	
<b>SWEET POTATO WEDGES</b>	9
thick cut and deep fried, served with spicy chipotle aioli. V/VGN	
<b>MARINATED OLIVES</b>	7
mixed olives marinated in garlic, chilli, orange and semi dried tomato oil, served with fresh lemon. V/VGN	
<b>VEGETABLE SPRING ROLLS</b>	10
served on a bed of rocket and a cranberry and sweet chilli dipping sauce. V/VGN	
<b>BREAD AND DIPS</b>	10
grilled turkish bread fingers and a selection of house made dips. V/VGN	
<b>ARANCINI BALLS</b>	12
porcini and truffled mushroom arancini, served with shaved parmesan, basil pesto and aged balsamic. V	
<b>FRIED CHICKED WINGS</b>	10
tossed in your choice of house bbq sauce or sriracha. GFO	
<b>CALAMARI</b>	10
salt and lemon pepper crispy calamari, served with rocket and house aioli. GFO	
<b>SEARED SCALLOPS</b>	12
served on a scallop shell, with crispy prosciutto and corn puree. GFO	
<b>PRAWN AND CHORIZO</b>	12
pan fried mooloolaba prawns, chorizo, semi dried tomatoes in a chilli and garlic oil, served with sourdough. GFO	
<b>PORK BELLY BITES</b>	12
tossed in sticky hoisin sauce on a bed of asian slaw. GFO	
<b>NACHOS</b>	15
corn chips, jalapenos, pico de gallo, guacamole, cheese, coriander, chipotle aioli, and your choice of: -spicy ground beef -spicy bean mix (add sour cream \$1, add vegan cheese \$2) V/VGN/GFO	
<b>BRUSCHETTA</b>	10
served on sourdough with a spread of basil pesto, finely chopped spanish onion and semi dried tomato, crumbled persian feta and balsamic glaze. V/VGN/GFO	

**LOT104**  
espresso + wine bar