



## Dinner Tapas Menu

### *Bento Bites*

#### Pao Mini Bun *✓*

With spiced vegetables and salsa verde

#### Gazpacho *✓*

Cold cucumber & tomato soup seasoned with olive oil and white balsamic vinegar

#### Beetroot hummus dip *§*

Chickpea and tahini dip flavoured with olive oil, beet juice and lemon juice

#### Baba ghanoush dip *✓*

Smoked aubergine & bell pepper dip seasoned with olive oil and topped with pomegranate

#### Vegetable crudité *✓*

Carrot, cucumber, fennel & local heirloom cherry tomatoes

### *From the Plancha*

#### Black Angus

Beef strip loin skewer glazed with chimichurri

#### Chicken

Grilled chicken legs marinated with lemon kefir

#### Fish Kofta *§*

Local fish infused with escabeche vegetables and turmeric

#### Vegetables *§*

Local mushroom and miso glazed eggplant skewer

## Desserts

Coffee Eclair *G D N*

Mini chocolate & hazelnut tart *G D N*

Lemon pie with crunchy meringue *G D N*

Strawberry Swiss roll *G D N*

Seasonal assorted fruit *V*

*SF* - Shellfish   *S* - Sesame Seeds   *V* - Vegan   *G* - Gluten   *D* - Dairy   *N* - Nuts

