

tapas and taco thursdays

tacos

Two tacos per serve, in a traditional blue corn tortilla - **12.5**

Wattleseed Beef Brisket Tacos with pico de gallo, cheddar, rocket and a drizzle of sour cream

Greek Style Smoked Goat Tacos with fresh iceberg lettuce, haloumi and a light citrus avocado salsa

Marinated Tofu (Vegan) Tacos with heirloom tomato, nut sugo, rocket, vegan mozzarella and a light citrus avocado salsa

Piri-Piri Chicken Tacos with cos lettuce, feta, cucumber and pico de gallo

Smokey Lamb Tacos with fresh iceberg lettuce, chimichurri, feta and onion

tapas

Smokey Chicken Skewers with Chimichurri - 3 each

Pollo Al Ajillo Garlic - smoked paprika chicken wings - **13**

Sautéed Buffalo Chorizo with Marsala wine - **12.5**

Grilled Asparagus Wrapped in Prosciutto - **12**

Beef Empanada (3) with pico de gallo - **10**

Guacamole Stuffed Jalapeños with sour cream dipping sauce - **10**

Spanish Croquettes with pancetta, cheese and onion - **12.5**

Local Marinated Olives with lemon and herbs - **10**

House Pickled Octopus served with lime - **12**
