



Tapas & Starters

Bruschetta

Roma tomato, spanish onion and fresh basil 10.9
Field mushroom, goats cheese and baby rocket 11.9

Chilli Garlic Prawns

Cooked with fresh tomato, white wine and coriander served with
toasted casa bread 14.9

Arancini

Risotto balls stuffed with fetta, pumpkin, sage and semi dried
tomato served with homemade aioli 9.9

Salt & Pepper Squid

Served with homemade lime aioli 14.9

Grilled Haloumi

Served with baby capers, vine ripened cherry tomatoes, basil, and
garlic on olive oil brushed casa bread 11.9

Seared Scallops

Grilled sea scallops with sweet corn puree and prosciutto en
coquille. Served in the shell 14.9

Lamb Cutlets

Marinated lamb cutlets pan fried served with tzatziki and grilled
asparagus 14.9

Grilled Chorizo & Marinated Olives

Pan fried with garlic, chilli, mushroom and red wine. Topped with
crumbled fetta, baby wilted spinach 16

In Situ Marinated Olives 6

Ciabatta Bread

Olive oil, balsamic vinegar and fresh dukkah 4.4

Oyster Plate (1/2 Doz) 18

Natural with eschallot and lime vinaigrette
Crumbed, fried with sweet spicy dipping sauce
Bloody Mary oysters

In Situ Taster

Cured meats, grilled asparagus, marinated olives,
oysters, white anchovies, artichoke, bris and blue cheese
oil and balsamic, toasted ciabatta 30

