# B A R M E N U

# Herb & Fetta Bread \* \$12.50 Garlic Bread \*

\$12.50

#### BBQ Pork Bao Bun DF

Slow cooked pork, shredded & mixed with a house-made BBQ sauce, Served with cucumber & spring onion

\$21.00

#### Salmon Stack

Smoked salmon layered with crisp pasta, goat's cheese & finished with chilli jam & saffron aioli dressing

\$26.00

### Moroccan Lamb Cigar

Slow Cooked Lamb with Moroccan spices rolled in filo pastry served with mint yoghurt

\$22.00

Prawn Penne GF

Tossed with lemon, chili & asparagus, served with a light dill cream sauce

\$26.00

## Summer Green Salad GF, VEG \*

Rocket, Asparagus, green peas & beans, toasted hazelnuts tossed in a salsa Verde dressing & finished with crumbled fetta

\$15.00

Grazing Platter for Two \*

Char grilled vegetables, house-made dip, terrine, cured meats, bocconcini, gravlax, olives, warm ciabatta & crackers

\$49.50

GF - Gluten Free DF - Diary Free Veg - Vegetarian V - Vegan \*Can be made Gluten Free, Diary Free or Vegan, if required. Please ask our Staff