

# Tapas

1st price is for enough for 2 to share, 2nd price is enough for 4 to share.  
We recommend 5-6 dishes which is equivalent to an entrée and main, enjoy!

Warm orange and spiced mixed <b>olives</b>	7/14
Morpeth sourdough with house made basil and chilli <b>labna</b> with confit garlic	12/24
<b>Duck liver parfait</b> with cornichons, caramelized onion and charred Morpeth sourdough	14/28
“Sydney rock” trio <b>oyster taster plate</b> ; tempura with wasabi aioli, virgin mary and soy mirin	18/36
Pan seared <b>haloumi</b> with rhubarb, orange and cinnamon compote	13/26
Slow baked field <b>mushrooms</b> with roasted capsicum, taleggio and crispy basil	14/28
Butternut pumpkin, gorgonzola and sage <b>arancini</b> with green peppercorn mustard	15/30
Spanish potato and saffron <b>tortilla</b> with mint and chilli pesto	13/26
XO <b>salmon</b> with avocado ice-cream and fried sea weed	18/36
Cumin and cayenne <b>baby calamari</b> with lime aioli	16/32
Panko crusted <b>soft shell crab</b> with chipotle aioli	17/34
Grilled <b>swordfish</b> with smoked tomato relish and calvolo nero in prawn butter	18/36
Seared jumbo Californian <b>scallop</b> and Spanish <b>morcilla</b> on parmesan polenta with gremolata	18/36
Manchego and chorizo <b>croquetta</b> with red pepper and nebiolo salad	15/30
Iberico <b>Jamon</b> with panko crusted duck egg, truffle oil and pecorino (served with Aperera)	22/44
<b>Spatchcock</b> supreme with pancetta, eschallot and kipfler mille feuille	18/36
<b>Duck neck sausage</b> of confit duck and pork with pistachio nuts and orange shiraz glaze	17/34
Slow braised <b>pork belly</b> with ginger caramel, pickled cucumber and toasted coconut	17/34
Verandah’s style <b>peking duck</b>	18/36
Grilled peppered <b>kangaroo tenderloin</b> with stewed plum and puy lentil vinaigrette	18/36
Preserved lemon and rosemary <b>lamb</b> terrine on purple congo with red wine glazed pear	19/38
<b>The ultimate finisher</b>	
<b>Sorbet</b> -Please ask wait staff for today’s flavour- price per person	3

If you have a dietary requirement please ask for our chefs specially designed menus!!

**Public holidays incur a \$5 per Adult surcharge!**  
**Please note; We do not offer B.Y.O to groups of 10 or more and set menus are highly recommended!**

# After Thoughts

## “Signature Dessert!”

Soft centered <b>chocolate soufflé</b> served with baileys and almond ice-cream	16
Choice of four flavours of souffles;	
Original Chocolate	
Grand marnier and pistachio	
Chilli chocolate	
Kahlua and hazelnut	

## Dessert TAPAS tasting plate;

Limoncello babas, pineapple and pernod granita, honeycomb and caramel mousse, burnt butter and banana ice-cream, cherry coconut chocolate bombs and pistachio rose petal praline	22
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Spanish <b>churros</b> in orange sugar with warm chocolate sauce	14
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<b>Affogato</b> with frangelico, biscotti, Vanilla bean ice-cream and espresso	16
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<b>Crème brulee</b> – Please ask wait staff for today’s flavour	14
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<b>Cheese plate</b> – Brie- Hunter Valley, Triple cream blue - King Island, Pyengana Cheddar –Tasmania	19
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## The ultimate finisher

<b>Sorbet</b> - Please ask wait staff for today’s flavour -price per person	3
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## To enjoy with After Thoughts

2010	Petersons Botrytis Semillon	34 (375ml)	11
2008	McLeish Estate “Jessica’s” Botrytis Semillon	34 (375ml)	11
2006	RidgeView Botrytis Semillon	34 (500ml)	8
NV	Carindale Liqueur Muscat	40 (375ml)	13
NV	Calais Estate “Swagmans” Port	50 (750ml)	8

By the glass is 120ml pours

<b>Piazza Dora coffee;</b> cappuccino, flat white, latte, long black, mocha espresso and macchiato	Cup 4.00 Mug 5.20 Single 3.20 dbl 4.40
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<b>Teas;</b> English breakfast	Cup 2.80 Pot 3.80
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<b>Chai Latte;</b>	Cup 4.00 Mug 5.20
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<b>Hot;</b> chocolate	Cup 3.80 Mug 4.80
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<b>Iced;</b> coffee or chocolate	4.80
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<b>Milkshakes;</b> chocolate, strawberry, vanilla and caramel	4.50
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