

# THE LORD LYNDOCH TAPAS



## MEAT

House made Duck spring rolls (2) w hosin sauce	12
Chicken wings (2) w korean bbq sauce	8
Chorizo, sauerkraut w padron pepper	10
Prosciutto w creamed fetta, roasted capsicum & ciabatta	10
House made steamed pork dumplings w soy sauce (4)	10
Pork belly bao buns w pickles fresh herbs hoisin sauce (2)	10
Beef & pork meatballs w sofrito sauce	10
Black pepper chicken strips w tzatziki	10

## FISH

Cold prawn skewer w chunky tomato cocktail sauce	10
Mussels w chilli & fresh herbs	10
Wood smoked sardines & fresh radish	8
Natural oysters (6   12) w cucumber mignonette	20   30
Kilpatrick oysters (6   12)	22   32

## VEGETABLES

Marinated olives	5
Patatas Bravas w spicy tomato sauce & aioli	8
Caprese salad w fresh basil	8
Pumpkin & sage arancini (3) w truffle mayonnaise	10
Baba ghanoush w toasted ciabatta	8

## BOARDS & BREAD

Antipasto prosciutto, smoked ham, wagu beef, mature   brie cheese, olives, sundried tomato & capsicum	20
Duo of Bruschetta cherry tomato, fresh basil, pesto & parmesan   beetroot & fetta	10
Sliders (2) kimchi chicken   lamb w dill greek yohurt	10
Chargrilled ciabatta w garlic infused oil (3)	6
Artisan bread (chef's choice) onion butter & black salt	10

SATURDAY & SUNDAY 11.30AM - LATE  
CAFE | CELLAR | OUTSIDE