

Late Night Menu

AVAILABLE FROM 9.30PM

TO START

Olives \$7
GF, VE, VG

Sourdough \$9
olive oil, balsamic - VG, VEO, GF

Pita & Dips \$17
beetroot hummus (mint, poppy seed, olive oil), muhammara (red pepper, walnut, tahini)
VG, VEO, GFO

Nibbles Board \$40
croydon croquetas, zucchini flowers, paella balls, olives, manchego, sourdough, evo - N, D, VEO

Charcuterie \$35
cured meats, goats cheese, fresh peach, marinated olives, pickles, sourdough, evo - N, F, GFO

Patatas Bravas \$12
Potatoes, bravas sauce, aioli - VG, VEO

BOCADILLOS DA BARRA

Beef Brisket Sliders \$18
with coleslaw - D, NF

Sweet Potato Fries \$12
with aioli - N, NF, VGO

Potato Wedges \$12
with sweet chilli sauce and source cream
V, NF, VGO

TAPAS

Zucchini Flowers \$16 / \$19
ricotta, pine nuts, chives and romesco sauce - 3pce / 4pce - VG, VE

Croydon Croquetas \$12 / \$16
chicken, potato and dill mayonnaise
3pce / 4pce - D, NF

Paella Balls \$12 / \$16
mushrooms, capsicum, saffron aioli
3pce / 4pce - D, V

DESSERTS

Churros \$18
with dulce de leche and chocolate sauce

Tiramisu \$15
espresso, mascarpone, chocolate

Cheeseboard \$8 per cheese
served with lavash and dried nuts/fruit

ask for current cheese selection

CROYDON LN