

Menu

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

MAINS

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

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

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

Chorizo \$14
pan fried pork with caramelised onion

Roasted Cauliflower Steak \$17
cauliflower puree, capers, pomegranate, almonds - D, VG, GF, VE

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

Slow Cooked Beef Brisket \$28
sweet potato puree, brussel sprouts

Honey Glazed Pork Ribs \$28
with miso bbq sauce & bok choy - GF

QLD King Prawns \$32
butter, garlic, lemon and chilli
GFO, NF

PAELLA FOR 2

Valencia - \$42
prawns, mussels, calamari, pork, chipolata
N, GF

Seafood - \$42
prawns, mussels, calamari
N, GF

Carnivore - \$40
chicken, beef chipolata
N, GF

Vegetarian - \$38
mushroom, cauliflower, green peas
N, GF, VEO

ENSALADA

Halloumi \$18
with baby rocket, couscous, cherry tomatoes, mint and yoghurt dressing
V, GFO, VGO

Steamed Greens \$12
almonds, pepitas, garlic and lemon juice - VG, VE, GF

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