

CROYDON LN

WINE & TAPAS BAR

DEGUSTATION MENU \$150 pp

Includes Cocktail on arrival and premium wines paired with each course

WARM MARINATED OLIVES AND SOURDOUGH, CURED MEATS VGO,VEO, GFO

SCALLOPS, CARROT PUREE, BURNT BUTTER SAGE SAUCE G/F

ZUCCHINI FLOWERS STUFFED WITH PUMPKIN, SAGE, ROMESCO SAUCE VG, D,VE

QLD KING PRAWNS WITH CHILLI, PARSLEY AND SHERRY GFO

EGGPLANT PILLOWS, RICOTTA, CRANBERRIES AND ALMONDS VG, G/F,VEO, N

CRISPY PORK BELLY, CARROT PUREE APPLE & CELERIAC SAUCE G/F

CHURROS, CHOCOLATE & DULCE DE LECHE

OR

VEGETARIAN OPTIONS

HALLOUMI WITH FARRO, QUINOA, EVO, PISTACHIO, CHICKPEAS, BABY ROCKET AND POMEGRANATE DRESSING VG, GFO

ROASTED SWEET POTATO WITH BABY SPINACH, SPANISH ONION, HAZELNUTS, GOAT CHEESE AND A SHERRY VINAIGRETTE, VG, GFO,VEO, N

BAKED FIELD MUSHROOM, BUTTER, GARLIC, THYME VG, G/F, VEO, D

VG - Vegetarian, G/F - Gluten Free, GFO - Gluten Free Option, VE - Vegan,
VEO - Vegan Option, N - Nuts, D - Dairy

CROYDON LN

WINE & TAPAS BAR

MENU IS SUBJECT TO CHANGE WITHOUT NOTICE