

# CROYDON LN

## WINE & TAPAS BAR

### TO START

**OLIVES** 7  
*G/F, VE, VG*

**SOURDOUGH** 9  
*olive oil, balsamic*  
*VG, VE, GFO*

**BURRATA** 18  
*with hummus and charred kale*  
*VG, D, G/F*

**PITA & DIPS** 17  
*beetroot labneh, baba ganoush, olive oil, lemon*  
*VG, D, VEO, GFO*

**NIBBLES BOARD** 40  
*jamon croquetas, zucchini flowers, paella balls, olives, manchego, sourdough, evo*  
*N, D, VEO*

**CHARCUTERIE** 35  
*cured meats, manchego, marinated olives, pickles, sourdough, evo*  
*N, D*

**PATATAS BRAVAS** 12  
*potatoes, bravas sauce, aioli*  
*VG, VEO*

### ENSALADA

**HALLOUMI** 18  
*with farro, quinoa, evo, pistachio, chickpeas, baby rocket and pomegranate dressing.*  
*VG, GFO*

**ROASTED SWEET POTATO** 15  
*with baby spinach, spanish onion, hazelnuts, goat cheese and a sherry vinaigrette.*  
*VG, N, G/F, VEO*

**STEAMED GREENS** 10  
*snowpeas & green beans sauteed with garlic and lemon juice*  
*VG, VE, N, G/F*

### TAPAS & PLATES

**ZUCCHINI FLOWERS** 15/18  
*pumpkin, sage, romesco sauce*

*3pce / 4pce VG, VE*

**JAMON CROQUETAS** 12/16

*manchego, jamon, aioli*

*3pce / 4pce D*

**PAELLA BALLS** 12/16

*mushrooms, capsicum, saffron aioli*

*3pce / 4pce VG, D*

**CHORIZO** 14

*Pan fried with caramelised onion*

*(pork or black pudding)*

**BAKED FIELD MUSHROOM** 17

*butter, garlic, thyme D, VG, G/F, VEO*

**EGGPLANT PILLOWS** 18

*ricotta, cranberries, almonds*

*N, VG, G/F, VEO*

**SLOW COOKED BEEF CHEEK** 28

*with parsnip puree, red wine jus and*

*green beans D, G/F*

**GRILLED BABY OCTOPUS** 18

*with black garlic mayo and tomato*

*salsa D, G/F*

**BRAISED LAMB SHOULDER** 28

*with split pea ratatouille and heirloom dutch*

*carrot D, GFO*

**CRISPY PORK BELLY** 28

*with spiced apple puree, pickled red cabbage*

*G/F*

**QLD KING PRAWNS** 30

*chilli, parsley, sherry GFO*

### DESSERTS

**CHURROS** 18

*with dulce de leche and chocolate sauce*

**CANNOLI** 15

*filled with ricotta, chocolate and pistachio*

**BROWNIE** 16

*served with vanilla ice cream and fresh berries*

***please check the chalkboard for our cheese board options***

### PAELLA FOR TWO

**VALENCIA** 52

*prawns, mussels, calamari, chicken, pork*

*chipolata*

*N, G/F*

**SEAFOOD** 46

*prawns, mussels, calamari*

*N, G/F*

**CARNIVORE** 46

*chicken, beef chipolata*

*N, G/F*

**VEGETARIAN** 42

*green beans, mushroom, cauliflower*

*N, G/F, VEO*