

CROYDON LN

WINE & TAPAS BAR

NIBBLES WHILE DECIDING

GRILLED SONOMA SOURDOUGH BREAD WITH DUKKAH, BALSAMIC & EVO. V, N	\$6
MIXTURE OF HOUSE MARINATED OLIVES. V, G/F	\$8
HOUSE POTATO CRISPS WITH CHIPOTLE AIOLI AND AVOCADO DIP. V, G/F	\$9
CURED MEATS SERVED WITH HOMEMADE PICKLES & GARLIC TOASTS.	\$17
NIBBLES PLATTER - SELECTION OF CURED MEATS, CHEESE AND ROASTED VEGETABLES, SOURDOUGH, GRISSINI AND CRACKERS	\$30

TAPA- BY THE PIECE, MINIMUM OF 2 PIECES

AGED MANCHEGO CHEESE CROQUETTES WITH DIJON DRESSING. V, D	\$4 EA
CARAMELISED BABY EGGPLANT WITH GINGER AND SHALLOTS DRESSING, WAKAME. V,G.F, VG	\$5 EA
ROASTED SWEET POTATOES WITH CRISPY SHALLOTS AND LIME. V,G.F, VG	\$6 EA
CRISPY SKIN CHERMOULA SPICED SALMON, GREEN LENTILS & BURNT LEMON WEDGE. G.F	\$7EA
SEARED SCALLOPS WITH CORN PUREE, SAUTEED CORN AND OYSTER MUSHROOMS. D	\$8 EA
BEEF SLIDERS WITH MANCHEGO CHEESE, JAMON SERRANO, SMOKED PAPRIKA AIOLI, TOMATO, CAPSICUM & ONION RELISH.	\$8 EA

SHARE PLATES

ROASTED BANANA PEPPERS STUFFED WITH 3 CHEESES. V, D	\$10
CHARRED BRUSSEL SPROUTS WITH SPICY BUTTER, CURRANTS & PINE NUTS. V, D, N	\$12
APHRODITE HALOUMI WITH MEDLEY TOMATO AND CUCUMBER SALSA. GF, V, D	\$17
SALT & PEPPER SQUID WITH BASIL AIOLI. GF	\$16
CORN FED CHILI POPCORN CHICKEN WITH LIME AIOLI.	\$16
GARLIC PRAWNS SAGANAKI WITH PITA BREAD. D	\$28
ROASTED LAMB RUMP, CRUSHED KIPFLERS, GREEN BEANS, SWEET CORN, TZATZIKI. G.F	\$27
SLOW ROASTED PORK BELLY OF THE WEEK.	\$27
SLOW COOKED BEEF CHEEKS, POLENTA, CRISPY SHALLOTS, SHREDDED HORSERADISH, RED WINE JUS. G.F	\$30

N- CONTAINS NUTS

D- CONTAINS DAIRY

V- VEGETARIAN

VG- VEGAN

GF GLUTEN FREE

PLEASE NOTIFY US OF ANY DIATERY REQUIREMENTS