

# Chef's Set Menu

Both set menus are sized according to the number of people at the table (**minimum of 2-people per set**)

If you have allergies or dietary requirements it is advised to dine from the a-la-carte menu.

## Gypsy

**\$49pp**

**Trio of Dips** Hummus, Baba Ghanoush & Olive Tapenade with Turkish bread

**Jackfruit Tacos** soft shell tacos with corn salsa & Mexican spiced jackfruit

**Cuttlefish** spiced fried local cuttlefish with lime aioli

**Chicken Wings** with rosemary & confit garlic aioli

**Patatas Bravas** sauteed potatoes in Ancho chili sauce

**Beef Cheek** slow braised on Manchego polenta with pangritata

## Vegetarian

**\$44pp**

**Trio of Dips** Hummus, Baba Ghanoush & Olive Tapenade with Turkish bread

**Jackfruit Tacos** soft shell tacos with corn salsa & Mexican spiced jackfruit

**Roast beet ensalada** sweet potato, edamame, quinoa, Pedro Ximenez dressing

**Arancini** crumbed cheesy rice balls served with tomato sugo

**Patatas Bravas** sauteed potatoes in Ancho chili sauce

**Roast Cauliflower** grilled spring onion, tahini, cranberries, smoked almonds & balsamic glaze



# SUNDAY HIGH TAPAS

## GYPSY TOWER

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### TOP TIER

Hummus dip with warm Turkish bread

House marinated Olives

### MIDDLE TIER

Jackfruit Tacos with corn salsa

Moroccan Spring Rolls of enoki mushrooms, green beans with chili jam

Crumbed cheesy Arancini rice balls on tomato sugo

### BOTTOM TIER

WA Cuttlefish lightly spiced with lime aioli

Lamb Merguez meatball with mint raita

Patatas Bravas twice sauteed potatoes in Ancho chili sauce

## VEGETARIAN TOWER

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As above with adjusted **BOTTOM TIER**

Jalapeno Poppers rosemary & confit garlic aioli

Roast Cauliflower spring onion, tahini, cranberries, smoked almonds, balsamic

Patatas Bravas twice sauteed potatoes in Ancho chili sauce

Towers are \$49pp and built for a minimum of 2-people.

Dietary requirements are recommended to order from the A la carte menu.

