

## **TAPAS MENU**

Bowl of Chips		\$9
Bowl of Sweet Potato Chips		\$ 11
Trio of Dips with Turkish Bread		
(Olive Sundried Tomato, Cakik Yoghurt and Cucumber, Hummus)	V	\$ 18
Marinated Mixed Olives	V / GF	\$ 7
Arancini Balls (Sundried Tomato and Corn) (4)		\$ 14
Jalapeno and Bacon Poppers with Dipping Sauce (4)		\$ 12
Chorizo Bowl		\$9
Baked Camembert Tarts (4)		\$ 16
Spun Potato Prawns with Sweet Chilli Sauce (4)		\$ 14
Beef Sliders (2)		\$ 13
Szechuan Calamari with Lemon Aioli		\$ 16
Chicken Liver Pate with Turkish Bread		\$ 18
Potato Bravas Bowl (Cubed, Fried with Mixed Herbs and Spices)		\$ 12
Carpet Shark Goujon (Busselton) Beer Battered with Herbs and Spices (4	4)	\$ 16
Chef's Salad of the Day	V/VG/GF	\$ 14
Stuffed Mushrooms (Pine Nuts/Goats Cheese/Parsley)	V / GF	\$ 16
<b>Stuffed Zucchini</b> -(Rice/Sundried Tomato/Olives/Garlic/Parsley/Onion)	V / GF	\$ 14
Sticky Chicken Nibbles – BBQ and Bourbon 1/2Kg		\$ 16
Sticky Chicken Nibbles – Honey and Soy 1/2 kg	GF	\$ 16
Grilled Prawn Skewers Ginger and Soy with Asian Side Salad	GF	\$ 16
Crispy Pork belly bites – (4) Apple cinnamon, spiced popcorn	GF	\$ 16
<u>SAUCES</u>		
Aioli / Lemon Aioli / Tomato / BBQ / Sweet Chilli		\$ 2
SHARE BOARDS		
Cheese Board - 3 Cheeses, Mixed Nuts, Fresh Fruit, Crackers	(GF Option)	\$ 24
C & B Share Plate - Chicken Liver Pate, 3 Cold Meats, Olives, Chorizo,		
Mixed Fruit and Nuts Cheeses, Crackers, Warm Turkish Bread		\$ 60
<u>DESSERTS</u>		
C & B Banoffee pie cup – biscuit crumble, caramel, banana, cream		\$ 14
Deconstructed Apple Crumble with Cream		\$ 13
Chocolate Brownie with Ice-Cream and Strawberry Compote		\$ 10

V vegetarian, VG, vegan, GF gluten free