



Tapas

Order a few to share as a table

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| Marinated smoked olives , baguette, whipped Australian black salt butter (v, gfa) | \$9 |
| Patatas Bravas , herbed sour cream, housemade sweet chilli sauce and Clapham signature seasoning | \$11 |
| Crispy Enoki , goats chevre, furikake, tobacco onions (gf, v) | \$13 |
| Garlic squid , nduja, olive and semi dried tomato tapenade on organic spelt sourdough (gfa) | \$16 |
| Ginger beer battered broccoli , bang bang sauce, golden sesame, fried shallots (gf, vgn) | \$14 |
| Haloumi fries , smoked toum, tomato and mint salsa, pickled red onion (v, gf) | \$15 |
| Pork belly Bao Buns , pickle chilli, poached nashi, sweet potato kaffir puree, micro coriander | \$16 |
| Buffalo cauliflower , vegan aioli, guacamole, fresh chives | \$14 |
| Salmon blinis , Smoked Salmon, black caviar, crème fraiche, coral tuille | \$16 |
| Greek Style Chicken Wings , 6hrs Sous Vide wings, lemon dressing, crumbled feta, tzatziki | \$16 |

Charcuterie and Cheese Boards

Please ask wait staff for meats and cheese selection

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| Charcuterie (gfa) Choice of two Meats served with pickles, dijon and sourdough | \$28 |
| Cheese (v,gfa) Choice of two cheeses served with fresh fruit, jam, crackers | \$28 |

** Mix cheese and meats board \$48
**All meats and cheeses are gluten free

Menu Du Jour

Please see our Specials board for our

Happy Hour and a Half

Friday and Saturday 4pm-5:30pm

*Buy 1 Drink get another half price
...and a bar nibble.*

Value Town

Wednesdays and Thursdays

3 Tapas and 2 glasses of Wine \$49

Chef's Tasting Menu

"Up to the chef"

Menu sample dishes to share \$28pp

Minimum 8 people