

Menu Du Jour

Please see our Specials Board for today's mains

Happy Hour and a Half

Friday 4pm-5:30pm

Buy 1 Drink get another half price

Value Town

Wednesdays and Thursdays

3 Tapas and 2 glasses of Wine \$59



Buy the ticket take the ride

Our menu changes regularly to give you a variety of cuisines and culinary tastes. This gives our chefs the opportunity to express their creativity and showcase their flavours using local and seasonal produce.

Please see the blackboards for today's Specials

Clapham Tapas

Order a few to share, all Tapas are \$14

Warm Olives (v, gfa)

Marinated warm olives, baguette, whipped butter, Australian black salt

Patatas Bravas (v, gf)

Hand cut potatoes, melted Mexican cheese, chipotle aioli, charred corn salsa

Mushroom Bruschetta (v, gfa)

Field Mushrooms, truffle oil, Manchego, parsley

Fish Nori Tart (gf)

Coconut rice, crispy fish bites, avocado, furikake

Haloumi Fries (v, gf)

Thick-cut halloumi fries, beetroot tzatziki, za'atar

Beef Brisket Bao Buns

6hrs Slow roast Brisket, celeriac remoulade, toasted sesame seeds

Duck Pate

Duck Liver Pate, peach compote, cornichons, croutons

Bang Bang Broccoli (vgn)

Buttered Broccoli, bang bang sauce, toasted sesame seeds, spring onion

Buffalo Cauliflower (vgn, gf)

Buffalo cauliflower florets, avocado, vegan aioli, chives

Karaage Chicken (gf)

Japanese Fried Chicken, Asian coleslaw garlic aioli, honey soy glaze, furikake

Charcuterie and Cheese Boards

Charcuterie (gfa)

one \$18, two \$28, three \$36

Served with pickles, dijon and baguette croutons

Prosciutto Crudo

This prosciutto is subtly seasoned and richly marbled. It is dry-cured for a minimum of 16 weeks to achieve its optimum flavour.

Classic Italian Salami

A classic italian salami, medium ground pork with well distributed back fat and well cured. Flavoured with black peppercorn and truffle oil.

Calabrese Picante

Coarsely ground pork, seasoned with Calabrian chilli, toasted fennel seeds, garlic, black pepper and smoked for 5 hours

Cheeses (v, gfa)

one \$18, two \$28, three \$36

Served with fresh fruit, fig jam, crackers

Adelaide Hills Brie

Triple Cream soft cheese with a bloomy white rind. Its texture is especially mild and smooth, the flavour is fresh, delicate and melting.

Bleu D'Auvergne

A smooth blue cheese with a spicy aroma and assertive flavour. A long held tradition of the Auvergne region

Barambah Organic Cheddar

A tasty cheddar with a wonderful lingering flavour, incredibly satiating.