

lusso tapas

i am a prodigal son. the black sheep of a white flock

(v) = vegan (gf) = gluten free (gfo) = gluten free option

tapas

mixed olives (v) (gf)	10
white bait - Australian white bait lightly floured and deep fried served with aioli	12
eggplant ragu - roasted eggplant with onions, capsicum, chilli, roasted tomato sauce served with bread (gfo)	15
pan fried mushroom saute - with chilli, garlic and a touch of cream sauce served with pita bread (gfo)	15
chorizo plate - homemade chorizo pan fried with onions and capsicum (gf)	16
spanish meatballs - pork and veal mince with onions served in roasted tomato sauce (3 per serve) (gf)	16
duck breast - pan fried whole breast fillet 250g served with green beans and drizzled with honey soy sauce	25
salt and pepper baby calamari - served with garlic aioli	18
gambas agillo - creamy garlic prawns in chilli and white wine sauce served with pita bread (gfo)	20
baby octopus - pan fried octopus cooked with capsicum, onion and shallots tossed in balsamic glazed (gfo)	19
hummus with spiced lamb - hummus topped with pan fried lamb pieces, pine nuts, parsley and chilli served with pita bread (gfo)	17
patatas bravas - deep fried potatoes with homemade chili mayo	12
cauliflower florets - battered cauliflower deep fried and served with aioli	14
hummus - a smooth and creamy puree of cooked chickpeas, tahini and lemon served with pita bread (gfo)	12
baba ganoush - char grilled eggplant dip with lemon, garlic and tahina served with pita bread (gfo)	12
grilled halloumi - drizzled with chilli oil	12

tapas

baby prawns - deep fried school prawns toasted with mixed spices served with aioli	17
pork pinchos - succulent pork skewers served with a spicy chimichuri dressing (3 per serve)d (gf)	18
seared scallops - with crispy jamon and garlic aioli drizzled with chilli oil (4 per serve) (gf)	18

mains

traditional paella - traditional spanish rice cooked with chicken, mussels, chorizo and prawns served in the pan	33
seafood paella - traditional spanish rice cooked with mussels, calamari, prawns, baby octopus, king prawn served in a pan	38

sides & salad

chips	7
steamed rice	5
sweet potato chips	8
catalonia salad - rocket, onion, cauliflower, fresh jamon, walnut, and balsamic vinegar	17
greek salad - lettuce, onion, tomato, cucumber, feta cheese	14

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desserts

- mediterranean ice cream** - with rose water and pistachios
topped with persian fairy floss (gf) 12
- turkish delight cheesecake** - homemade cheesecake with
raspberry coulis, rose water and persian pistachio fairy floss 15
- churros** - served with lindt chocolate dipping sauce (3 per serve) 15
- najla's sticky date pudding** - homemade sticky date
served with vanilla ice cream and caramel sauce 15

sparkling

la gioiosa prosecco 200ml [veneto, italy]

outstanding crisp, dry, yet fruit-driven prosecco that tastes as good as the very smart bottle looks. delicious.

bottle

10

whites

ara single estate sauvignon blanc [marlborough, nz]

restrained mineral and stone fruit characters with accentuated grapefruit aromatics; balanced with elegance and texture.

150ml glass

11

bottle

39

ara estate pinot gris [marlborough, nz]

combined aromas of pear, nectarine and a touch of honey flow through to floral, citrus and spice flavours balanced with a hint of natural sweetness and crisp acidity.

11

39

beach hut chardonnay [south east australia]

beautiful ripe peach and melon flavours with a subtle citrus note.

11

38

mirabeau 'la comtesse' rosé [côtes de provence, fr]

delectable raspberry pink hues and intense aromas, expressive red berry fruit with concentrated strawberry and raspberry flavours, balanced by fresh acidity and redcurrant finish.

14

43

reds

argento classic malbec [mendoza, arg]

aromas of plums, black cherries and notes of violet. the jammy plum and red fruit flavours are rounded off perfectly by a soft, lingering finish with velvety tannins.

150ml glass

12

bottle

40

four in hand shiraz [barossa, sa]

moderate alcohol and very supple oak influence, barossa dark fruits and black chocolate characters rise to the fore, it's generous and appealing, with soft, fine powdery tannins and lovely length of flavour.

11

39

robert oatley signature cabernet sauvignon [margaret river, wa]

a full-flavoured yet finely structured cabernet of great appeal: black berries, dried leaves and fine gravelly tannin, reflect an outstanding year.

11

39

ara estate pinot noir [marlborough, nz]

dark raspberry and rich boysenberry fruit flavours emerge from a soft and savoury wine, rounded out with elegant fine tannins.

11

39

standard glass of wine is 150ml

beverage list

beers

peroni	11
corona	11
150 lashes pale ale	11
james boags (light)	10.5
calton zero	10

cocktails

lychee martini vodka, lychee liqueur, blue curacao, pineapple juice	18
french martini vodka, chambord, raspberry liqueur, pineapple juice	18
coconut margarita coconut tequila, cointreau, lime juice, garnished with fresh coconut	18

sangria

red sangria	glass 10	jug 33
white sangria	glass 10	jug 33

soft drinks

coke, coke zero, sprite, lemon, lime and bitters	5
sparkling water	5
juice - apple, pineapple, orange	5

beverage list

spirits

bourbon

jack daniels	12
wild turkey	12
woodford reserve	16

scotch

johnnie walker red	12
johnnie walker black	16
macallan (12)	17

whiskey

chivas regal	12
jameson triple distilled	12

rum

bacardi rum	12
captain morgan spiced	12

gin

gordons gin	12
hendricks	16

vodka

russian standard	12
grey goose	16

tequila

dos mexicanos	12
patron silver	16

beverage list