

## lusso tapas

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

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

## tapas

<b>mixed olives</b> (v) (gf)	10
<b>white bait</b> - Australian white bait lightly floured and deep fried served with aioli	12
<b>eggplant ragu</b> - roasted eggplant with onions, capsicum, chilli, roasted tomato sauce served with bread (gfo)	15
<b>pan fried mushroom saute</b> - with chilli, garlic and a touch of cream sauce served with pita bread (gfo)	15
<b>chorizo plate</b> - homemade chorizo pan fried with onions and capsicum (gf)	16
<b>spanish meatballs</b> - pork and veal mince with onions served in roasted tomato sauce (3 per serve) (gf)	16
<b>duck breast</b> - pan fried whole breast fillet 250g served with green beans and drizzled with honey soy sauce	25
<b>salt and pepper baby calamari</b> - served with garlic aioli	18
<b>gambas agillo</b> - creamy garlic prawns in chilli and white wine sauce served with pita bread (gfo)	20
<b>baby octopus</b> - pan fried octopus cooked with capsicum, onion and shallots tossed in balsamic glazed (gfo)	19
<b>hummus with spiced lamb</b> - hummus topped with pan fried lamb pieces, pine nuts, parsley and chilli served with pita bread (gfo)	17
<b>patatas bravas</b> - deep fried potatoes with homemade chili mayo	12
<b>cauliflower florets</b> - battered cauliflower deep fried and served with aioli	14
<b>hummus</b> - a smooth and creamy puree of cooked chickpeas, tahini and lemon served with pita bread (gfo)	12
<b>baba ganoush</b> - char grilled eggplant dip with lemon, garlic and tahina served with pita bread (gfo)	12
<b>grilled halloumi</b> - drizzled with chilli oil	12
<b>spanish casserole</b> - prawns, chorizo and onions pan fried with roasted tomato sauce and paprika served with pita bread	22



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<b>gozleme</b> - homemade turkish filo pastry filled with cheese and spinach served with lemon	15
<b>potato cubes</b> - désirée potatoes fried and topped with mediterranean garlic and coriander dressing	14
<b>spanish anchovies</b> - persevered in chilli and garlic oil served with bread	17
<b>zucchini flowers</b> - stuffed with ricotta, parmesan cheese and parsley in a light tempura batter	20
<b>baby prawns</b> - deep fried school prawns toasted with mixed spices served with aioli	17
<b>pork pinchos</b> - succulent pork skewers served with a spicy chimmichuri dressing (3 per serve)d (gf)	18
<b>seared scallops</b> - with crispy jamon and garlic aioli drizzled with chilli oil (4 per serve) (gf)	18

## mains

<b>traditional paella</b> - traditional spanish rice cooked with chicken, mussels, chorizo and prawns served in the pan	33
<b>seafood paella</b> - traditional spanish rice cooked with mussels, calamari, prawns, baby octopus, king prawn served in a pan	38
<b>mixed grill platter</b> - lamb and chicken skewers served with hummus, baba ganoush, chips and salad	32
<b>mediterranean lamb shish</b> - char grilled lamb pieces served with tomato and cucumber salad, pita bread & traditional yoghurt dip	28
<b>mediterranean chicken skewers</b> - traditional garlic chicken marinated with mixed mediterranean herbs served with tomato and cucumber salad, pita bread & traditional yoghurt dip	27
<b>gambas agilio</b> - sauteed garlic prawns cooked in chilli & white wine sauce served with bread & rice	34
<b>surf and turf</b> - succulent lamb cutlets char grilled served with prawns, sweet potato chips, green beans & red wine jus	35



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## 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

## 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

