

## TAPAS

Marcona Almonds <i>Roasted in oil and sea salt</i>	\$4.5
Casa Bread (V)(v) <i>Toasted casa bread served w balsamic vinegar and olive oil</i>	\$5.5
Stuffed Olives (V) <i>Green olives filled w marinated sundried tomato or feta</i>	\$6.5
Persian Feta (V) <i>Feta marinated in olive oil, rosemary, peppercorns &amp; bay leaves</i>	\$6.5
Haloumi (V) <i>Grilled Cypriot haloumi served traditionally w fresh lemon</i>	\$6.5
Dolmades (V)(v) <i>Marinated vine leaves w rice filling</i>	\$6.5
Stuffed Baby Bell Peppers (V) <i>Marinated bell peppers stuffed w cream cheese</i>	\$6.5
Falafel (V)(v) <i>Traditional falafel served w tahini dip</i>	\$6.5
Cheese Puff Triangles (V) <i>Golden toasted pastry triangles filled w cheese &amp; paprika</i>	\$6.0
Butterflied Chorizito <i>Grilled baby chorizos drizzled w La Tapia reduction (grape oil)</i>	\$8.0
Lamb Kibbeh <i>Minced lamb encased in a Bulgar wheat pastry</i>	\$8.0
Corn Fritters (V) <i>Home made corn fritters served w a sweet chili dipping sauce</i>	\$8.0
Sautéed Mushrooms (V)(v) <i>cooked w garlic, parsley and extra virgin olive oil</i>	\$8.0
Meatballs <i>Homemade lamb meatballs served w a pomegranate sauce &amp; pine nuts</i>	\$9.0
Sappho Old School Beans (V)(v) <i>Home made beans served w toasted ciabatta bread</i>	\$8.0
Chicken Skewers <i>Lime &amp; chili marinated chicken skewers (4), served w garlic dip</i>	\$10.0
Bruschetta (V)(v) <i>Fresh tomatoes, basil &amp; vinaigrette served on toasted ciabatta bread</i>	\$8.0
<i>Or with Persian feta</i>	\$10.0
Boquerones <i>White Anchovies in oil w caramelized red onion, yellow tomatoes &amp; basil</i>	\$10.0
Chorizo <i>Spanish sausage in a red wine &amp; chili reduction w crispy bread &amp; garlic dip</i>	\$10.0

## PLATES TO SHARE (.....SHARING IS CARING)

<b>Dips Plate</b> <i>Choose any 3 dips from a selection of Hummus, Smoked eggplant, Beetroot of 'dip of the week', served w Lebanese flat bread</i>	\$15.0
<b>Antipasto Mezze Plate</b> <i>Char grilled eggplant, zucchini &amp; capsicum w dolmades, stuffed peppers, Stuffed olives, salami &amp; artichokes, served w flat bread</i>	\$28.0
<b>Cheese Board</b> <i>Ashgrove aged-cheddar, semi cured Mahon &amp; Cabra al Vino cheeses, Served w seasonal fruit, guava paste &amp; Lavosh crackers</i>	\$22.0
<b>Charcuterie board</b> <i>Fennel &amp; spice salami from Cataluña, air-cured Pamplona salami, Smoke-house prosciutto, served w artichokes, caper berries, Sicilian Olives &amp; bread</i>	\$24.0

## Salads

Garden Salad	\$9.0
Greek Salad	\$15.0
Marinated Octopus Salad <i>Octopus marinated in a chili herb vinaigrette</i>	\$15.0

**See our blackboard for specials, or feel free to ask our friendly staff for Suggestions & recommendations**

A 10% service charge applies to all bookings of 10 people or more