



Sevardi Wine Bar & Tapas

House made bread

Organic garlic, sea salt, olive oil 8

House fresh herb olive oil 8

Schiacciata

Prosciutto - rocket, onion jam 15

Tomato - basil, buffalo cheese 15

Salmon - watercress, lemon, olive oil 15

Crostini w anchovy and garlic 15

Ciabatta - house made trio of dips 15

Mixed olives & mixed herbs 8

Garlic prawns - olive oil, w wine, garlic & chilli 20

Salt & pepper calamari 20

Meatballs wrapped w pizza dough, baked & served 20

w tomato chili sauce

Chorizo sausage w olives 15

Marinated beef skewers 15

Beef Carpaccio - red onion, artichoke, truffle oil, 22

parmesan cheese

Salmon Carpaccio - house aioli, rocket, red onion, lemon juice	22
Meat platter - selection of the day	15pp
Beef Jerky	15
Ribs of the Day	20
Arancini of the day	
Smoked eggplant tapenade - w house made bread	15
Cheese platter - house selection	15pp
Selection of Pasta - ask wait staff	
Pate of the day - ask wait staff	
Stuffed mushrooms	15

Mains

Rib Eye steak	30
Wagyu beef	M/P
Both served w mushroom, spinach red wine jus served w wedges	
Chicken spatchcock w salsa verde	30
Fish of the Day	M/P
Lamb cutlets - w bbq capsicum, olives, capers &	28

fresh tomato	
Gnocchi of the day	
Risotto of the day	
Veal Snitzel	28
Salads	
Classic Caesar w chicken	22
Rocket-pear, parmesan, cheese	15
Greek-mixed leaf w feta, tomato	15
Tomato-basil, buffalo, balsamic olive oil	15
Wedges	12