

Tapas

Starters

Marinated olives	6	VG	G	
Selection of housemade dips served with pita bread	12	V	G	VO
Ciabatta with local olive oil & dukkah	9	V		
Mezze Plate				
Selection of cured meats, pickled vegetables and cheese	29			
Cheese platter with olives, fresh fruit & crostini	29	V		
Grazing Plate - Selection of dips, cured meats and cheese Available Fri & Sat until 5:30pm (Minimum 2 Persons)	16 p/p			

Meat & Seafood Sharing Plates

Pulled pork and Jalapeño mini burger (Single)	7			
“Momo” spice beef skewers with harissa yoghurt 3 p/s	18		G	
Sticky pork ribs with Lime (4 pieces)	16			
Moroccan lamb meatballs with harissa 5 p/s	15		G	
Crispy soft shell crab with mango & paw paw salad 4 p/s	16			
Bacon and caramelised shallot croquettes with garlic aioli 3 p/s	12			
Chargrilled octopus with chilli fried edamame	16		G	
Chimichurri marinated grilled prawns 6 p/s	18		G	
Chicken taco's with onion pickle, apple & fennel slaw & chipotle sauce 2 p/s	14		G	
Prosciutto wrapped tommy ruff fillets with whitebean & almond puree 4 p/s	16		G	
Grilled lamb backstrap with pea purée & yellow pepper salsa	16		G	

All tapas items are made fresh daily and are subject to availability
Please notify our friendly staff of any allergies or dietary requirements

All meat served from our kitchen is halal certified

G - Gluten Free

Food is not available in the beer garden

V - Vegetarian

NO SPLIT BILLS

15% SURCHARGE ON PUBLIC HOLIDAYS

VG - Vegan

Follow Casablaba on Facebook

VO - Vegan Optional

Tapas

Vegetarian Sharing Plates

Chilli mushroom & kimchi mini burger (single)	7	V		
Wild mushroom arancini balls with cauliflower and truffle purée (4 Pieces)	12	V		
Roasted butternut pumpkin stuffed with wild rice, cranberry, Persian fetta & pistachio	14	V	G	VO
Twice cooked manchego soufflé with pear & walnut salad	12	V		
Buffalo cauliflower in a spicy BBQ sauce with toasted sesame	14	VG		
New potato, cornichon & caper salad	10	V	G	
Apple, fennel & mustard seed slaw	8	VG	G	
Maple roasted pumpkin, Persian fetta and pine nut salad	14	V	G	VO

Extras

Ciabatta / pita / crostini / corn chips	3	V		
Olive oil / kewpie / aioli / balsamic reduction	2	V		

Dessert

Churros with Grand Marnier and Chocolate Sauce	10	V		
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Please consult our friendly floor staff about today's dessert Special

Chefs Selection - Allow Us to Feed You

From \$45 per person, let us feed you without the worry of selecting from our delicious tapas menu. Please advise our staff of how many people are dining and of any dietary requirements and we will do the rest.

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Kitchen Opening Times

V - Vegetarian

Tuesday - 17:00-22:00

VG - Vegan

Wednesday - 17:00-21:00

Thursday - 17:00-22:00

Friday - 12:00-22:00

Saturday - 17:30 - 22:00

VO - Vegan Optional

Sunday (long weekends only) - 17:00-21:00