

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	16		G	
Spicy fried chicken with sriracha kewpie & carrot pickle 3 p/s	14			
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	15			
Bacon and caramelised shallot croquettes with garlic aioli 3 p/s	12			
Chargrilled octopus with chilli fried edamame	15		G	
Chimichurri marinated grilled prawns 6 p/s	16		G	
Prosciutto wrapped tommy ruff fillets with whitebean & almond puree 4 p/s	17		G	
Grilled lamb backstrap with pea purée & yellow pepper salsa	17		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

Food is not available in the beer garden

G - Gluten Free

NO SPLIT BILLS

V - Vegetarian

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)	13	V		
Roasted butternut pumpkin stuffed with wild rice, cranberry, Persian fetta & pistachio	13	V	G	VO
Twice cooked manchego soufflé with pear & walnut salad	12	V		
Buffalo cauliflower in a spicy BBQ sauce with toasted sesame	15	VG		
New potato, cornichon & caper salad	9	V	G	
Apple, fennel & mustard seed slaw	8	VG	G	
Maple roasted pumpkin, Persian fetta and pine nut salad	13	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 (Min 6 Persons)

From \$40 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

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

VO - Vegan Optional