

WiLD Tapas & Cocktails







Friday, Saturday & Sunday From 3pm

Tapas Menu

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|  | PATATAS BRAVAS | \$12.90 |
| | Crispy organic potatoes topped with spicy Brava sauce | |
|  | ARANCINI BALLS | \$12.90 |
| | Crumbed mushroom risotto with a truffle cheese centre | |
|  | CHILLI AND GARLIC PRAWNS | \$12.90 |
| | Served with charred focaccia | |
|  | SLOW COOKED CHORIZO | \$12.90 |
| | In Spanish red wine, garlic, shallots and capsicum | |
|  | SAUTÉED MUSHROOMS | \$12.90 |
| | With garlic, white wine and thyme | |
|  | NEPALI MOMO | \$12.90 |
| | Traditional chicken dumplings with tomato and sesame dip | |
|  | HAND CUT KIPFLER WEDGES | \$12.90 |
| | Served with aioli | |
|  | SPANISH MEATBALLS | \$12.90 |
| | In Napoletana sauce | |
|  | TRIO OF DIPS | \$12.90 |
| | Served with charred sourdough | |
|  | BEER BATTERED CAULIFLOWER | \$12.90 |
| | Served with blue cheese dip | |
|  | CHARCUTERIE BOARD | \$29pp |
| | Selection of cured meats and cheeses (min. 2 people) | |

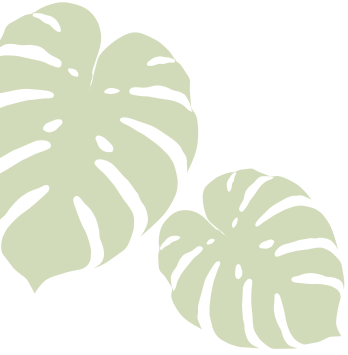


Cocktails







-  **BELLINI** Organic peach puree, peach liquor and prosecco
-  **APEROL SPRITZ** Aperol, prosecco, soda water and organic orange
-  **MOJITO** White rum, sugar syrup, lime, organic mint leaves
-  **BLOODY MARY** Organic tomato juice, WILD spice mix, vodka
-  **ESPRESSO MARTINI** Locally roasted Rush coffee, Kahlua and vodka
-  **CRANBERRY FIZZ MOCKTAIL** Cranberry juice, ginger beer, lime

Cocktails \$15.90

Mocktails \$10.90



Other Drinks

-  **WILD SANGRIA JUG** \$20
-  **CARAFE OF HOUSE RED, WHITE OR ROSE** SM \$15 | LG \$30
-  **LOCAL EDEN BREWERY BEER** \$9
-  **JAMES BOAGS LIGHT BEER** \$8
-  **LOCAL APPLE THIEF CIDER (APPLE OR PEAR)** \$9
-  **NON- ALCOHOLIC APPLE THIEF CIDER** \$8