

CROYDON LN

WINE & TAPAS BAR

TO START

OLIVES

G/F, VE, VG

SOURDOUGH

olive oil, balsamic

VG, VE, GFO

BURRATA

heirloom tomatoes, salsa verde

VG, D, G/F

PITA & DIPS

beetroot labneh, baba ganoush, olive oil, lemon

VG, D, VEO, GFO

NIBBLES BOARD

jamón croquetas, zucchini flowers, paella

balls, olives, manchego, sourdough, evo

N, D, VEO

CHARCUTERIE

cured meats, manchego, marinated olives, pickles, sourdough, evo

N, D

PATATAS BRAVAS

potatoes, bravas sauce, aioli

VG, VEO

ENSALADA

HALLOUMI

with farro, quinoa, evo, pistachio, chickpeas, baby rocket and pomegranate dressing.

VG, GFO

ROASTED SWEET POTATO

with baby spinach, spanish onion, hazelnuts, goat cheese and a sherry vinaigrette.

VG, N, G/F, VEO

STEAMED GREENS

snowpeas & green beans sautéed with garlic and lemon juice

VG, VE, N, G/F

please check the chalkboard for our cheese board options

TAPAS & PLATES

ZUCCHINI FLOWERS

pumpkin, sage, romesco sauce

3pce / 4pce VG, D, VE

JAMON CROQUETAS

manchego, jamón, aioli

3pce / 4pce D

PAELLA BALLS

mushrooms, capsicum, saffron aioli

3pce / 4pce VG, D

CHORIZO

Pan fried with caramelised onion (pork or blood pudding)

BAKED FIELD MUSHROOM

butter, garlic, thyme D, VG, G/F, VEO

EGGPLANT PILLOWS

ricotta, cranberries, almonds

N, VG, G/F, VEO

SLOW COOKED BEEF CHEEK

with parsnip puree, red wine jus and green beans D, G/F

GRILLED BABY OCTOPUS

with black garlic mayo and tomato

salsa D, G/F

DUCK MARYLAND

with celeriac puree and roasted heirloom

carrot D, GFO

CRISPY PORK BELLY

carrot puree, apple, celeriac slaw G/F

QLD KING PRAWNS

chilli, parsley, sherry GFO

DESSERTS

CHURROS

with dulce de leche and chocolate sauce

CANNOLI

filled with ricotta, chocolate and pistachio

BROWNIE

served with strawberry ice cream and fresh berries

PAELLA FOR TWO

VALENCIA

prawns, mussels, calamari, chicken, pork chipolata

N, G/F

SEAFOOD

prawns, mussels, calamari

N, G/F

CARNIVORE

chicken, beef chipolata

N, G/F

VEGETARIAN

green beans, mushroom, cauliflower

N, G/F, VEO

CROYDON LN

WINE & TAPAS BAR

GROUP DINING SET MENUS

SILVER MENU \$55 PER PERSON

OLIVES

G/F, VE, VG

SOURDOUGH *olive oil, balsamic*

VG, VE, GFO

EGGPLANT PILLOWS *ricotta, cranberries, almonds*

N, VG, G/F, VEO

CRISPY PORK BELLY *carrot puree, apple, celeriac slaw*

GF

DUCK MARYLAND *with celeriac puree and roasted heirloom carrots*

D, GFO

GOLD MENU \$65 PER PERSON

SILVER MENU PLUS

PAELLA BALLS *mushrooms, capsicum, saffron aioli*

CHURROS *with dulce de leche and chocolate sauce*

PLATINUM MENU \$80 PER PERSON

GOLD MENU PLUS

CHARCUTERIE

cured meats, manchego, marinated olives, pickles, sourdough, evo

CHEESEBOARD

SET MENU AVAILABLE FOR GROUPS OF 8+ PEOPLE - MUST BE USED FOR FRIDAY & SATURDAY EVENINGS

\$5PP CHARGE FOR 4-7 PEOPLE

DIETARY REQUIREMENTS CAN BE CATERED FOR - PLEASE ADVISE BEFORE FIRST COURSE IS SERVED

- ADDITIONAL CHARGES MAY APPLY. SORRY NO SPLIT BILLS