

middels

tapas bar & restaurant



Tapas - vegetarian

Ciabatta Bread (v)	5.0
Garlic or Cheesy Garlic Bread (v)	9.0
Dukkah (v) Toasted ciabatta bread, olive oil, balsamic and our house made dukkah mix	10.0
Trio of Dips (v) House made dips served with ciabatta bread	14.0
Bruschetta (v) Lightly toasted ciabatta topped with cherry tomatoes, goats cheese fresh basil finished with a balsamic glaze	14.0
Confit Mushrooms (v, g) Portobello mushrooms, pistachio, thyme and goats cheese	14.0
Haloumi Cheese (v) Grilled with rocket, red onion and sundried tomatoes and balsamic glaze	11.0
Pear walnut salad (v) Dressed rocket, pear, walnut and figs	9.0
Greek Salad (v, g) Cos lettuce, olives, tomatoes, cucumber, Spanish onion and fetta	9.0

(v) = vegetarian, (g) = gluten free
10% Surcharge applies on Public Holidays

Oven Baked Pumpkin (v, g)	14.0
Wedges of pumpkin, pine nuts, spinach and fetta	
Vegetarian Spring Rolls (v)	11.0
House made spring rolls served with a chilli soy sauce	
Arancini Balls (v)	13.0
Bocconcini filled arancini balls and vegetables	
Sweet Potato Wedges (v)	9.0
Sweet potato wedges with sweet chilli and sour cream	
Fried Camembert Cheese (v)	13.0
Fried camembert cheese with a chilli plum sauce	

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Tapas - meat

Spanish Meat Balls (g) Spiced meatballs tossed in a Napoli sauce topped with Greek yogurt	12.0
Pork Belly (g) Pork belly, rocket, fennel and apple sauce	15.0
Satay Chicken Skewers (g) Skewed thigh fillets served with a house made satay sauce	14.0
Chicken Popcorn Seasoned popcorn chicken served with a chilli aioli	14.0
Jack Daniels Chicken Wings (g) Covered in a Jack Daniels sticky sauce	15.0
Chicken sliders Chicken schnitzel on charcoal brioche buns	14.0
Grazing Share Platter for 2 Weekly assortment	30.0

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Tapas – seafood

Tenderised Squid	13.0
Salt and pepper squid served with a chilli plum sauce	
Garlic Prawns (g)	14.0
Sautéed prawns in a garlic and wine infused sauce	
Seared Scallops (g)	14.0
Wrapped in prosciutto served on cauliflower puree	
Oysters Kilpatrick (g)	16.0
Half dozen oysters cooked your way, Kilpatrick or natural	

Pasta & Risottos

(Gluten Free Pasta available on request)

Sautéed roast pumpkin, sage, semi dried tomatoes, spinach and shaved parmesan risotto (v, g)	26.0
Carbonara fettuccine with sautéed mushrooms, bacon, garlic and cream	23.0
Chicken polo fettuccine with mushrooms, spinach, garlic and cream	26.0
Chicken gnocchi, pumpkin, sundried tomato, spinach and shaved parmesan	27.0
Fettuccine with tiger prawns, scallops, spinach, sundried tomato and basil pesto	28.0

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Mains

Seared salmon fillet, rustic herb mash, asparagus and a lemon butter cream sauce (g)	29.0
Dukkah crumbed lamb cutlets, dutch carrots, pea puree, crispy potatoes and red wine jus	29.0
Chicken breast filled with brie, sun dried tomato, spinach set on asparagus, crushed chats with a garlic champagne cream sauce	30.0
Chicken Parma, crumbed chicken breast topped a rich Napoli sauce ham and cheese served with beer battered chips and salad	27.0
Grilled or Battered fish served with beer battered chips, salad and house made tartare sauce	27.0
Spiced kangaroo fillets, with beetroot walnut puree, arugula and macadamia salad (g)	31.0
300g Eye fillet mignon, bacon wrapped, sautéed green beans, herbed potatoes, port wine reduction	37.0
300g Scotch fillet, skewered prawns, mixed salad, garlic champagne cream sauce with sweet potato chips	37.0
400g Rib Eye on bone, rustic sweet potato wedges, onion rings and peppercorn gravy	37.0
Seafood platter of flathead tail, oysters, marron, king prawns, scallops, calamari, garden salad and beer battered chips	39.0

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Desserts

Gourmet Cakes

See our selection of cakes in our display cabinet, served with cream 8.9

Liquored Affogato (g)

Vanilla ice cream, espresso coffee and baileys liqueur 11.0

Sticky Date Pudding

Butterscotch sauce served with vanilla ice cream 12.0

Mousse (g)

Irish cream chocolate mousse 12.0

Panacota

Mango panacota with macadamia and coconut ice cream 12.0

Trio of Sorbet (g)

A house selection of sorbet, please ask your waiter 11.0

Fudge Brownie

Chocolate fudge brownie, strawberries and vanilla ice cream 12.0