

middels  
tapas bar & restaurant



## KIDS MENU

12 YEARS & UNDER

**POPCORN CHICKEN (GFO) / \$13**

Served with Chips, Salad & Tomato Sauce

**FISH & CHIPS / \$13**

Fish of the day with Chips, Salad & Tomato Sauce

**PARMA / \$14**

Crumbed Chicken Breast topped with Ham, Napoli & Cheese served with Chips & Salad

**CHICKEN SCHNITZEL / \$13**

Crumbed Chicken Breast served with Chips & Salad

## STARTERS

**GARLIC BREAD (GFO) / \$11**

Toasted Turkish Bread with Garlic Butter

**CHEESY GARLIC BREAD (GFO) / \$13**

Toasted Turkish Bread with Garlic Butter & Cheese

**DUO OF DIPS (GFO, VG) / \$16**

House made Dips served with Toasted Turkish Bread

**BRUSCHETTA (VG, GFO) / \$18**

Toasted Turkish Bread, Basil Pesto, Tomatoes, Spanish Onion, Fetta & Balsamic Glaze

( GFO) Gl ut en Free Opt i on ( VO) Veg an Opt i on ( VG) Vege ta ri an  
A 15% Surcharge applies on Public Holidays

## TAPAS - VEGETARIAN

**ARANCINI BALLS (4) (VG) / \$18**

Flavour of the week

**POPCORN CAULIFLOWER (VO, VG) / \$16**

Served with Siracha Aioli

**MUSHROOM SLIDERS (2) (VG) / \$16**

Portobello Mushrooms, Halloumi, Caramelised Onion & Truffle Aioli

## TAPAS – MEAT

**POPCORN CHICKEN (GFO) / \$18**

Seasoned Popcorn Chicken & Aioli

**CRISPY CHICKEN TACOS (2) / \$20**

Crispy Chicken, Jalapeno Slaw, Avocado & Chipotle Aioli

**BAKED GNOCCHI / \$19**

Gnocchi with Beef Ragu topped with Salted Ricotta & Salsa Verde

**PORK BELLY (GFO) / \$18**

Finished with Sticky Asian Sauce

**PULLED BEEF SLIDERS (2) / \$17**

Slow cooked Beef, Slaw & Garlic Aioli

**CHICKEN BAO BUNS (2) / \$20**

Crispy Honey Chicken, Pickled Ginger, crispy Asian slaw, chilli, Aioli & Coriander

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## TAPAS - SEAFOOD

### CRISPY CALAMARI (GFO) / \$18

Salt & Pepper Calamari with Chipotle Aioli

### CRISPY PRAWNS / \$20

Served with Asian Slaw & Wasabi Aioli

### GARLIC & CHILLI PRAWNS (GFO) / \$23

Pan Seared Prawns with a Creamy Garlic Chilli Sauce and Rice

OYSTERS - NATURAL (GFO) HALF DOZ \$24 DOZEN \$48

OYSTERS - KILPATRICK HALF DOZ \$26 DOZEN \$50

OYSTERS - VINAIGRETTE HALF DOZ \$25 DOZEN \$49

## SIDES

### CHIPS & AIOLI (VG) / \$12

### GREEK SALAD (VG) / \$14

Lettuce, Tomato, Cucumber, Olives, Onion, Fetta & Balsamic Dressing

### BOWL OF VEGETABLES (VG, GFO) / \$12

Seasonal Vegetables & Pea Puree

### SWEET POTATO CHIPS (VG) / \$13

With Sour Cream & Sweet Chilli Sauce

## PASTA & RISOTTO

Pick your pasta: Fettuccine / Gnocchi / Risotto / Gluten Free

### SEAFOOD / \$36

Calamari, Prawn Cutlets, Fresh Fish, Scallops, tossed with white wine garlic, onion, tomato & fresh Chilli Finished with rocket & Parmesan

### CARBONARA / \$30 ADD CHICKEN \$6

Bacon, Egg, Cream & Parmesan

### MUSHROOM (VG) / \$32

5 mushroom (Swiss brown, Shitake, Enoki, King Oyster & Button mushroom) Tossed in White Wine Cream sauce. Topping with Parmesan cheese & Truffle Oil

### PULLED BEEF / \$35

Slow Cooked Beef, Salted Ricotta, Salsa Verde, Fried Basil & Parmesan

## MAINS

**CHICKEN FAJITA SIZZLE / \$32** Taco Spiced Chicken, Capsicum, Onion, & Grilled Cheese  
Served on a Sizzle Plate with Tortillas, Sour Cream & Avocado

**CHICKEN PARMIGIANA / \$30** Crumbed Chicken Breast topped with Napoli, Ham & Cheese  
Served with Chips & Salad

**MORROCAN LAMB SALAD / \$37** Marinated Lamb Back Strap, Spiced Cauliflower,  
Pomegranate, Spanish Onion, Roquette, topped with Tahini Yogurt & Pomegranate Molasses

**MACADAMIA CHICKEN / \$37** Accompanied with Roquette, Pear & Parmesan salad, Herb  
Tossed Chat Potatoes & a Tarragon Sauce

**SLOW BRAISED BEEF CHEEK (GFO) / \$39** Accompanied with Silky Mash, Seasonal  
Vegetables, Parsnip crisp & Truffle oil drizzle

**SALMON FILLET / \$37** Accompanied with Risotto of Dill, Asparagus, Lemon & Roquette.  
Finished with Tangy Saffron Cream

**THREE MEAT MIXED GRILL PLATE / \$39** Marinated Lamb Back Strap, Grilled Moroccan  
Spiced Chicken tenders & Oven Roasted Pork Belly Served with Tomato Relish, Black Pepper  
Tzatziki and Spiced Apple Sauce with a side of Chat Potatoes

**SCOTCH STEAK 300g (GFO) / \$49** Served to your liking with Silky Mash & Seasonal  
Vegetables & House Made Red Wine Jus

**Sauces: Aioli 3 / Gravy 4 / Pepper Sauce 5 / Mushroom Sauce 5 / Jus 5 /**

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## DESSERTS

### GOURMET CAKES / \$10

See our selection of cakes in our display cabinet, served with Cream

### LIQUORED AFFAGATO / \$16

Vanilla Ice Cream, Espresso & Baileys Liquor

### STICKY DATE PUDDING (VG) / \$13

Served with Butterscotch Sauce & Vanilla Ice Cream

### CHOCOLATE BROWNIE (VG) / \$13

Served with Chocolate Ganache & Vanilla Ice Cream

### SPANISH CHURROS / \$15

Fried Spanish Donuts Served with Chocolate Dipping Sauce

#### **\*\*PLEASE NOTE\*\***

Please inform our staff of any food allergies. While we will endeavour to cater for dietary requirements. All our products are prepared in a centralized kitchen, so we cannot guarantee the absence of wheat, fish, nuts, dairy & other allergens. We will take all the care possible in accommodating the dietary requirements but will not be held responsible in the event you have an adverse reaction to our dishes

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