## <u>Basque Kitchen & Bar</u>

<u>Tapas</u>

Salted Whole Almonds	5.0
Marinated Olives	6.0
Fried Whole Pitted Green Olives stuffed w/ Feta & Ricotta	7.0
<b>Mussel 'Escabeche'</b> w/ Chardonnay Vinegar	7.0
Serrano Ham & Manchego Croquettes	7.0
Fried Potatoes w/ Red Capsicum Dressing	8.5
Fried Crumbed Eggplant w/ Spicy Tomato Sauce	9.0
Goats Cheese & Broad Beans on Toast	8.5
<b>Baby Cos</b> w/ Pancetta, Ortiz Anchovies & Soft Egg	8.5
<b>Sautéed Mixed Wild Mushrooms</b> w/ Egg Yolk	9.0
Saffron Fried Cauliflower w/ Pine nuts & Raisins	8.5
Whole Sardines w/ Sherry Vinegar & Smoked Paprika	13.0
Slow Roast Pork Belly w/ Quince & Pear Relish	14.5
<b>Prawn Fritters</b> w/ Saffron Aioli	13.0
Stuffed Baby Squid w/ Bisque Sauce	12.5
Spanish Scotch Steak w/ Pea Puree	14.5
<b>"Duck Neck" Sausage</b> on Toast	13.0
<b>Grilled Lamb Cutlets</b> Ajo Blanco & Crushed Olives	13.0
Pyrenees Styled Chicken w/ Red Capsicum & Tomato	13.0
Spanish "Churros" Doughnuts w/ Chocolate Sauce	11.5
Plum & Almond Tart w/ Homemade Icecream	11.5
Bittersweet Chocolate Pot	11.5

<sup>\*</sup>Prices and availability subject to change without notice Up to date as of 12/04/2012

