

lusso tapas

i am a prodigal son. the black sheep of a white flock

(v) = vegan (gf) = gluten free (gfwb) = gluten free without bread

tapas

mixed olives (v) (gf)		7
garlic bread		7.5
gluten free bread	half 3	full 6
white bait - Australian white bait lightly floured and deep fried served with aioli		12
duck breast - pan fried whole breast fillet 250g served with green beans and drizzled with honey soy sauce		25.9
eggplant ragu - roasted eggplant with onions, capsicum, chilli, roasted tomato sauce served with bread (v) (gfwb)		14
pan fried mushroom saute - with chilli garlic and a touch of white sauce (gfwb)		14
chorizo plate - homemade chorizo pan fried with onions and capsicum (gf)		15
spanish meatballs - pork and veal mince with onions served in roasted tomato sauce (gf)		14.5
grilled haloumi - drizzled with chilli olive oil (gf)		13
yoghurt cheese balls - in olive oil, served with pita bread (gfwb)		12.5
deli board - jamon serrano ages 24 months and spanish salami, pastrami, provoni cheese, served with marinated pickles, olives and bread (gfwb)		24
potato cubes - fried, topped with a mediterranean garlic and coriander dressing		11
hummus - with olive oil, served with pita bread (gfwb)		12
spanish anchovies - preserved in chilli and garlic oil, served at room temperature (gfwb)		15
croquettes - with leek and potato, crumbed and fried		14
gozleme - homemade turkish filo pastry filled with cheese and spinach cooked on a flat grill served with lemon		13.5
patatas bravas - deep fried potatoes with homemade chili mayo		12

food menu

*10% surcharge will apply on all public holidays



tapas

baba ganoush - a char grilled eggplant dip with lemon, garlic and tahina (gfwb)	12.5
gambas agillo - creamy garlic prawns in chilli and white wine (gfwb)	19
seared scallops - with crispy jamon and garlic aioli drizzled with chilli oil (gf)	16
baby octopus - pan fried octopus cooked with capsicum, onion and shallots tossed with balsamic glaze (gfwb)	16
cauliflower florets - battered cauliflower deep fried and served with aioli	14
salt and pepper baby calamari - with garlic aioli	17
spicy fried chicken drumettes - with homemade chilli mayo	17
mediterranean dips - served with pita bread (gfwb)	14
margo b's chicken drumettes - marinated in sumac, garlic and mixed spices topped with fried onions and crunchy arabic croutons (gfwb)	17
kofta - lamb and chilli mince (3pcs) served with traditional tzatziki (gf)	16.5
surf and turf - lamb cutlets and prawns with garlic butter sauce (serves 2) (gf)	27.5
spanish casserole - prawns, chorizo and onions pan fried with roasted tomato sauce and paprika, served with pita bread (gfwb)	18.5
baby prawns - deep fried school prawns toasted with mixed spices, served with aioli	15.5
pork pinchos - succulent pork skewers served with a spicy chimichuri dressing (gf)	15
pork sliders - sauced pulled pork on a home made brioche topped with coleslaw	15
zucchini flowers - stuffed with ricotta, parmesan cheese and parsley in a light tempura batter	17



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oysters

natural oysters	each	4
japanese oysters	each	4
kilpatrick	each	4

mains

crisped atlantic salmon fillet – served with cauliflower and walnut salad		31
mixed grill platter - lamb, chicken, and kofta skewers served with chips and salad		28.5
traditional paella – traditional spanish rice cooked with chicken, mussels, chorizo and prawns served in the pan		33.5
vegetarian paella – traditional spanish rice cooked with seasoned vegetables, chickpeas, onions and capsicum (v)		25
chicken souvlaki – traditional garlic chicken marinated with mixed mediterranean herbs served with a tomato and cucumber salad, pita bread and traditional tzatziki		24
lamb souvlaki – char grilled lamb pieces served with a tomato and cucumber salad, pita bread and traditional tzatziki		25.5
grilled lamb cutlets – succulent lamb cutlets char grilled served with sweet potato chips, green beans and red win jus		31.5
seafood paella - traditional spanish rice cooked with mussels, calamari, prawns, baby octopus king prawn served in a pan		38
gambas agilio – sautéed garlic prawns served with rice and wood fire bread		30

all main are GF without bread and chips

food menu



kids meals (all served with ice cream)

meatballs with rice	10
fish and chips	10
chicken nuggets and chips	10

salads

fattoush – cucumber, tomato, sumac and onion tossed with crunchy arabic croutons with a tangy pomegranate dressing	14
greek salad – with feta cheese	14
garden salad (gf)	12
catalonia salad – rocket, onion, cauliflower, fresh jamon, walnut, and balsamic vinegar	14

