

# Finger & Fork

## Tapas Menu

Toasted Turkish bread, Lebanese dips, marinated olives, fetta		\$15
Crunchy Flatbread with hummus and eggplant dips		\$16
Aranbit Magli Fried cauliflower, tahini, sesame seed bowl	V GF	\$15
Falafal Tzatzki (4) Chickpea fritters, traditional yoghurt dressing	V GF	\$16
Lamb kibbeh, taratour bi toum (4) Lebanese burghul wheat and lamb mince balls, garlic paste		\$16
Pumpkin kibbeh, baba ghanooj (4) Lebanese burghul wheat and pumpkin balls, eggplant dip	V	\$15
Local Ballina prawns, piquant cocktail sauce, lime (6)	GF	\$20
Oysters, finger lime, burnt lime (4)	GF	\$16
Rustic fries, aioli	V GF	\$10
Coconut crumbed prawns, aioli (6)		\$14
Eggplant wedges	V GF	\$14
Sweet potato wedges	V GF	\$13
Pea and three cheese croquettes (3)	V	\$15
Garlic chicken skewers (3)	GF	\$18
Lamb kofta with hummus (3)	GF	\$20
Beef meatballs with napoli sauce (3)	GF	\$16
Lightly fried potato gnocci with crispy bacon and parmesan cheese		\$18
Atlantic salmon gravalax with dill mayonnaise	GF	\$20
Button mushrooms stuffed with blue swimmer crab and passionfruit mayonnaise		\$20
Salt and pepper calamari with lemon	GF	\$18
Full scallops in shell with caviar sage butter (4)	GF	\$27
Freshly shucked oysters with lemon (6)	GF	\$24
Pickled lobster and octopus combination	GF	\$29
Tuna sashimi with wasabi mayonnaise	GF	\$25
Local prawn skewers (fresh and grilled) (6)	GF	\$24
Vegetarian frittata with romesco sauce (2)	V GF	\$16
Chicken garlic balls with lime and aioli and sweet chilli (3)		\$15
Prawn twister with sweet chilli and lime (4)		\$16
Fruit and cheese plate Selection of cheeses, fruits and crackers		\$38
Antipasto platter Selection of meats, cheeses, fruit, breads, crackers	For 2	\$45

Surcharges: Public Holidays 15%, Sundays 10%

GF Gluten Free   DF Dairy Free   A Gluten , Dairy or Vegetarian Adaptable  
V Vegetarian   VA Vegan Available