

TAPAS it's all about sharing

ENTRADA

BREAD Warmed Burra Bakery ciabatta w̄ local Emu Rock olive oil & Mr Mick's dukkah	8
DIPS Duo of house-made dip w̄ za'atar dusted pita bread	12
MEZA PLATE A selection of antipasto & cheese that change seasonally	25

MARISCOS

SQUID Salt & pepper squid w̄ caper & lemon aioli*	12
CRAB Crispy soft shell crab w̄ caramelised chilli, fried shallots & shredded nori*	12
PRAWNS Thai green Spencer gulf prawns & chickpea crumb*	16
BARRA Cone Bay barramundi, panko parmesan crumb w̄ spicy salsa & lemon	18

CARNE

CHORIZO Marinated artichoke, roast capsicum, onion & baby spinach w̄ red wine vinegar	14
CHICKEN (4) Apricot Greenslade chicken*	12
MEATBALLS (4) Pork, beef & cheese meatballs w̄ leek & basil tomato sauce*	12
DUCK Rillet w̄ ciabatta croutons & citrus marmalade* can be gluten free	14
KANGAROO Braised lentils w̄ Mr Mick Tawny & balsamic sauce*	15
LAMB Local braised lamb shank w̄ herb mash & red wine jus*	16
PORK Twice cooked pork belly, pan seared pear & apple w̄ pear puree*	18

VEGETARIANO

ARANCINI (2) Pumpkin & parmesan w̄ salsa verde	12
TOFU Pan fried black bean garlic tofu w̄ sauté cabbage*	12
HALOUMI Clare Valley haloumi w̄ pickled beetroot & lemon*	14

ACOMPAÑAMIENTO

SALAD Baby spinach, pearl couscous, feta, warm pumpkin & capsicum w̄ balsamic glaze	9
PUMPKIN Oven roasted pumpkin w̄ honey mustard dressing*	9
PATATAS Fried potatoes w̄ herb salt & aioli*	9

*Gluten free / Gluten free available - may take extra time
Please advise our friendly staff of any allergies or dietary requirements

MR.MICK

10% surcharge applies public holidays

NO SEPARATE ACCOUNTS