

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 seasonal antipasto & cheeses	30

MARISCOS

SQUID Salt & pepper squid w̄ lemon grass, ginger & chilli dipping sauce*	14
CRAB Crispy soft shell crab w̄ mojo picon sauce and fresh lemon*	14
CROQUETTES (2) Smoked cod croquette w̄ garlic aioli	12
BARRA (2) Pan-fried Cone Bay barramundi, freekah salad w̄ pickled lemon & herbs	20

CARNE

CHICKEN Grilled spicy marinated chicken w̄ pearl barley, dates & house made chilli sauce	14
DUCK Confit duck salad w̄ baby spinach & orange vinaigrette*	14
KANGAROO w̄ juniper berry glaze & sweet potato*	18
LAMB Local braised lamb in a rich Mr Mick Shiraz tomato ragu w̄ rigatoni	14
PORK Twice cooked pork belly w̄ apple cider puree & grapes*	18

VEGETARIANO

ARANCINI (2) Caramelised onion, parmesan & sage w̄ blue cheese aioli	12
ROULADE (2) Grilled eggplant, capsicum, baby spinach & feta w̄ basil pesto*	14
HALOUMI Clare Valley haloumi w̄ red wine poached pear & candied walnuts*	15

ACOMPAÑAMIENTO

COUS COUS Pearl couscous, spinach, feta, sun dried tomato, pumpkin & capsicum w̄ balsamic glaze	9
ROCKET SALAD Rocket, pear, goats curd & roast walnut salad*	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