

# Tabel. menu

## To Begin

- Smoked almonds (gf, v) \$6
- Baked feta and olives, garlic toast \$18
- Chargrilled sourdough bread, EVOO (v, ve) \$9
- Chargrilled sourdough bread, hummus, carrot and almond dip (v) \$15
- Watermelon, feta, mint, pickled onion \$15
- San José ham, maffra cheddar, mustard pickle sourdough toastie \$15
- San José prosciutto, chargrilled sourdough bread \$18
- Peking duck puffs, hoi sin sauce (4) \$18
- Paté, pickled watermelon, brioche toast \$18
- Mushroom and truffle arancini (v) \$18
- Warm beetroot and sweet potato salad, chive dressing (ve, gf) \$18
- Chargrilled octopus, avocado, tomato, lime, chilli and basil (gf) \$24
- SA Lobster dumplings, black vinegar, radish \$24

## To Share

### **Tabel Picnic Platter \$25 per person – Minimum 2 people**

Middle Eastern fried chicken (gf), mushroom and truffle arancini (v), aged cheddar with carrot and ginger chutney, paté with pickled watermelon, San José prosciutto, fennel grissini, hummus, olives, housemade sourdough bread and fresh fruit

### **Two Course Tabel Lunch Banquet \$38 per person - Minimum 4 people**

Nibble plate - mushroom arancini, smoked almonds, feta, San José prosciutto, house made sourdough bread  
Chef's choice of three main dishes and one side dish served on platters

## Main

- Caramelised pumpkin, haloumi, walnut skordalia, fennel salad (v, gf) \$26
- Hand made gnocchi, sauce Napoletana, basil, reggiano parmigiano (v) \$26
- Smoked salmon, potato cake, horseradish cream, cucumber, pickled onion (gf) \$28
- Malay chicken and potato curry, jasmine rice, pickles (gf) \$28
- Middle Eastern fried chicken, soused eggplant, tomato salsa (gf) \$28
- Panko crumbed Black Angus scotch fillet, potato and pickle salad \$28
- Slow cooked brisket, fried corn, black beans and tomato salsa \$28
- Cumin and garlic lamb shoulder, labne, chickpea and mint salad \$28
- Parsley and parmesan crumbed King George whiting, olives, parsley and lemon salad \$38

## On the side

- Paris mash (v, gf) \$10
- Confit carrots, smoked yoghurt, almonds, honey (v, gf) \$10
- Chips, tomato sauce (v, gf) \$10
- Blue cheese, pear and macadamia salad (v, gf) \$15
- Fried corn on the cob, chilli and lime \$15

## Cheese and Bread

- Maffra cheddar cheese with pickled onions \$18
- Roaring forties blue cheese with prunes \$18