



GOURMET KITCHEN

14 MARGARET ST, MOONEE PONDS

9375 7000

WED-SUN 5pm-9pm

TAPAS

SPICED CARROT CROQUETTES 10
green rice flakes, coriander aioli, mint oil,
2 per serve (VG; GF)

KADAIFI WRAPPED PRAWNS 10
chilli aioli, radish, coriander, 2 per serve

**PUMPKIN & PAPRIKA TWICE BAKED
MINI SOUFLEES** 12
pumpkin, paprika & manchego twice baked
soufflee flaked almonds, pepita seeds, crispy
onion, 2 per serve (V)

**MUSHROOM, PINENUT &
SPINACH PARCELS** 12
beetroot aioli, 2 per serve (VG)

**JAMON & MANCHEGO
CROQUETTES** 12
Jamon (Spanish aged ham), manchego
cheese, smoked paprika aioli, 4 per serve

PATATAS BRAVAS 12
crispy potato, spicy tomato sauce, smoked
paprika aioli (GF; V; VG available)

**SHERRY GLAZED EGGPLANT WITH
SESAME CRISP** 14
Pedro Ximenez glazed eggplant, spring
onion, sesame crisp (VG; GF)

SPICED LAMB CIGARS 16
mint & lime yoghurt, 2 per serve

**CHICKEN WINGS STUFFED WITH
PRAWN & CHORIZO** 16
sumac crusted chicken wings, prawn,
chorizo, lemon, parsley, 4 per serve

SOMETHING BIGGER

SWEET POTATO & SOY RICOTTA FRITTERS 22
spiced beetroot bechamel, grilled red onion, hazelnut, orange, mint (VG; GF)

BAKED CAULIFLOWER STEAK 22
turmeric, ginger, garlic, chilli, almonds, quinoa & herb salad (VG; GF)

CRISPY FREERANGE PORK BELLY WITH CHORIZO SAUCE 28
paprika, garlic, parsley, pickled shallots, orange

PINNACLE PORTERHOUSE STEAK 250g 38
parsley & garlic butter, potato mash, grilled broccolini, parsley salad (GF)

SLOW COOKED LAMB SHOULDER 70
(Shared 2 people) 24 hour braised lamb shoulder, sesame yoghurt, spinach,
mint & pine nut salad, housemade flatbread, twice cooked crispy potatoes

PAELLA

SEAFOOD PAELLA 26 per person
prawns, calamari, mussels & vegetables, using homemade fish stock (GF)

CHICKEN & CHORIZO PAELLA 26 per person
chicken, chorizo & beans, using homemade chicken stock (GF)

VEGETABLE PAELLA 22 per person
capsicum, beans & seasonal vegetables, using homemade vegetable stock
(VG; GF)

SIDES

TWICE COOKED CRISPY POTATOES garlic aioli (V; GF) 8

SPICED ROASTED PUMPKIN pepita seeds, sesame seeds (VG; GF) 8

GREEN BEANS romesco dressing (VG; GF) 8

DESSERTS

APPLE TARTE TATIN 16
caramelised apple, homemade flaky pastry, mascapone parfait (V)

CHOCOLATE ROYAL 16
chocolate mousse, hazelnut praline, hazelnut dacquoise, praline macarons

RUBY CHOCOLATE PARFAIT 16
raspberry coulis, pistachio dacquoise, fresh berries, ruby macarons (GF)

MANGO & COCONUT SEMIFREDDO 16
chocolate & ginger crumb, caramelised coconut (VG; GF)

FEED ME

chef's selection of
three tapas, paella,
side & dessert

65 per person

60 per person for vegan/vegetarian
minimum 2 people