



How to Tapas

Our selection of 34 tapas items replace the appetiser, entrée, dessert and cheese sections of a traditional menu.

Seafood

- Tiger Prawns** chargrilled coriander ginger prawns with Thai chilli sauce
- Oysters Kilpatrick** Smokey Bay oysters with bacon and Worcestershire sauce
- Oysters Natural** Smokey Bay oysters with Thai vinaigrette
- Salt and Pepper SA Squid** with sweet chilli sauce
- Barramundi Goujons** crumbed with home made tartare sauce
- Spicy Thai Crab cakes** with mustard mango chutney mayonnaise

Vegetarian

- Pumpkin Wedges** honey glazed with toasted sesame
- Sushi** avocado, capsicum and cucumber with sweet soy dipping sauce
- Haloumi & Zucchini Fritters** with dill & Greek style yoghurt
- Dips** with char-grilled pita bread
 - semi dried tomato and cashew nut;
 - roasted capsicum & feta cheese;
 - caramelized onions & parmesan
- Vietnamese Cold Rolls** with feta & spicy Asian dipping sauce
- Budgies** spicy Indian onion, spinach and potato parcels

Poultry

- Blackbirds** cajun spiced blackened chicken pieces with aioli dressing
- Tiger Tees** chicken satays with peanut sauce
- Tandoori Chicken Spring Rolls** mild butter chicken in pastry
- Pate Pleasant Farm** with toasted Turkish bread
- Feking Duckwits** Peking duck, hoisin sauce, spring onion in Chinese pancakes
- Turkey Parmigianas**, breast meat in golden crumbs, melted mozzarella & Napolitana sauce

Meat

- Crumbed Lemongrass Pork** fillet with ginger cream
- Crispy Beef Strips** with Szechwas pepper garlic & red chilli
- Yorky Porkies** crispy Yorkshire puddings with roast pork & gravy
- Spicy Moorish Beef Kebabs** garlic red wine & bacon sauce
- Lamb Meat Balls** in trio of pepper corn sauce with grain mustard
- Rosti** panfried potato & bacon with sour cream & chilli sauce

Tapas Desserts

- Mini Cinnamon Donuts** filled with jam and cream
- Toblerone Bavaois** with chocolate sauce
- Baby Brandy Snaps** with fresh strawberries & chantilly cream
- Profiteroles** with French vanilla mousse, hot chocolate sauce
- Baileys and scorched almond ice cream scoops** with biscotti

Flock of Cheeses

- Cheddar** Rye biscuits and dark fruit chutney
- Blue** Fig nutloaf, honey almonds and crackers
- Mature** Lavosh and Barossa quince paste
- Brie** Crisp walnut bread with fresh apple and pear
- Camembert** French toasted baguette & fig relish
- Flocking Hell Platter** piece of each cheese selection served with quince paste, fresh apple & pear **\$19.40**

NO SEPARATE ACCOUNTS—ALL BOOKINGS OF 8 AND OVER REQUIRE A DEPOSIT OF \$10 PER PERSON

The Tap Inn

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