

# Tapas Menu



WINE, DINE AND PLAY BY THE BAY

## Small Plates

Garlic & Red Pepper Warm Olives (gf) (v) (df)

Served with grissini 10

Fresh House Baked Focaccia (v) (df)

served with olive oil and aged balsamic 10

Chorizo Cheese & Olive Skewers (4)

cured chorizo, Manchego cheese, local olives drizzled with honey & slivered almonds 6

Smoked Salmon Crostini (3)

fresh smoked salmon, cream cheese on a crunchy crostini base with sliced lemon and dill 12

Saganaki (gf)

served with local thyme infused honey and lemon wedge 12

Fresh Shucked Oysters (gf) (df)

served natural with pickled shallots in chardonnay vinegar (3) 13

(6) 23

Fresh Shucked Oysters Kilpatrick (gf) (df)

served with roasted bacon and house made kilpatrick sauce (3) 15

(6) 27.9

Sweet Potato Chips (gf) (v) (df)

served with lime chilli salt and aioli 10

Beer Battered Chips

served with aioli 10

## Salads

Rocket and Poached Pear Salad (gf)

entrée 11

fresh baby rocket, honey poached pear, seeded mustard dressing, goat cheese, roasted walnuts main 16

Grilled Eggplant and Cherry Tomato Salad (gf) (v)

entrée 12

with goat cheese, roasted walnuts, mint, parsley & rocket main 18

King Prawn and Smoked Salmon Salad (gf)

**gf: gluten friendly - vf: vegan friendly - df: dairy friendly (Please refer to allergen statement)**

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## Tapas

Spicy Patata fritter bites (gf)	
Potato fritters infused with paprika fresh chilli, coriander, peas and roasted corn served with dipping yoghurt and chilli jam dipping sauce	13.5
Fried White Bait (gf)	
Lightly dusted in spicy flour coating, flash fried and served with garlic and lime aioli	14.5
Hot Chicken Wings (gf)	
coated in hot sauce served with blue cheese dipping sauce	18
Salt Chilli Squid	
Served with lime and coriander mayonnaise	19
Soft Shell Taco Trio	
split prawn, southern fried chicken, ribwich	16
Pork and Veal Meatballs (gf) (df)	
served with smoked tomato sauce and sourdough	17
Three Cheese Arancini	
served with basil mayonnaise and shaved parmesan	16.5
Spicy Pork Ribs (gf) (df)	(4) 14

## GRAZING BOARD

Meat and Cheese Share Board	48
Mornington Peninsula Boatshed (Silver Winning Cheese Selection) soft capri goat, boathouse brie & Chelsea wheelhouse blue cheeses served with chorizo, Italian saporì style prosciutto, accompanied by fresh	

## FOR THE YOUNG ONES

Meals for kids under the age of twelve	14
All kids' meals come with a choice of Vanilla Ice Cream (with Nutella sauce) or Strawberry Sorbet	
Fish and Chips	
Chicken Breast Nuaquets and Chips	

**To Our Guests with Allergies:** We take food sensitivities and allergies very seriously, and great care is taken to keep allergy-causing food separate from food that does not or rarely causes allergies. However, you should **ALWAYS** advise your server of any special dietary requirements, including intolerances and allergies.

Our menu includes items that use ingredients containing common food allergens such as nuts, seafood including shellfish, whey, wheat/gluten, eggs, dairy and soy. While we do our best to reduce the risk of cross-contamination in our restaurant, we **CANNOT** guarantee that any of our dishes are free from allergens and therefore neither Two Buoys nor our employees can accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk. If you have any questions about ingredients, please ask to speak with a restaurant manager.

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