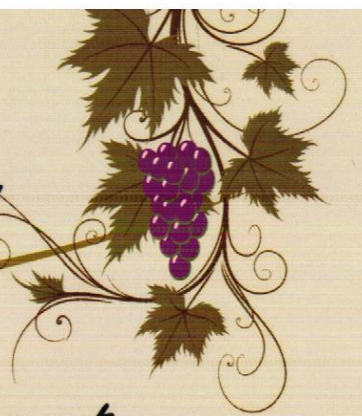


Gourmet Girl

Contemporary Tapas to Share



Tapas

- 1 - Olives & Devil Almonds \$7
- 2 - Tomato and Seafood Soup \$10
- 3 - Panfried Spinach with Chickpeas \$12
- 4 - Green Beans & Fetta Cheese \$10
- 5 - Papas Potatoes with Rosemary and Garlic \$10
- 6 - Fried Goats Cheese with Bee's Nectar \$12
- 7 - Azza's Stuffed Mushrooms \$12
- 8 - Basque Country Style Chorizo in Cider \$14
- 9 - Ginger and Pepper Calamari \$16
- 10 - Tortillitas De Coliflor (Cauliflower Fritters) \$15
- 11 - Seasonal Dips with Turkish Bread \$16
- 12 - Salmon Paninis; 'Mini Pancakes' \$16
- 13 - Mussels; The French Classic \$18
- 14 - Pinotxo Panfried Chicken with Turmeric, Garlic & Spinach \$18
- 15 - Thike's Lamb & Roasted Cherry Tomatoes,
Panfried with Cumin and Coriander \$18
- 16 - Red Beef Curry \$18
- 17 - Marinated King Prawns wrapped in Prosciutto \$6 per piece
- 18 - Lamb Cutlets with Mustard Sauce and Grilled Potatoes \$6 per piece
- 19 - Seafood Paelle Doria Ana \$22

Banquet

Set Menu at \$40 Per Person

- Olives & Devil Almonds
- Tomato and Seafood Soup
- Marinated King Prawns
- Azza's Mushrooms
- Salmon Paninis
- Pinotxo Panfried Chicken
- Thike's Lamb and Cherry Tomatoes
- Papas Potatoes
- Churros (Spanish Doughnuts)
- Coffee

Dessert

1. Churros - Spanish Donuts Served with Chocolate Dipping Sauce \$10
2. Creme Brulee - Served with Raspberry Syrup & Biscotti \$10
3. Lemon Citrus Tart \$5
4. Vanilla Slice \$5
5. Caramel and Macadamia Cheese Cake \$5

Thanks for visiting

Gourmet Girl

Exotic Beverages



Cocktails

Padro's Margarita tequila, triplesec & lime	\$12
Cosmopolitan vodka, cointreau, cranberry & lime	\$12
Gintopia gin, lemon, orange & bitters	\$12
Champagne Bellini choice of mango, raspberry or strawberry	\$12
Head-Over-Heels vodka, champagne, lime & bitters	\$12
Lemon Lime & Bitters (non alcoholic)	\$4

Sangria

Sangria - The party animal of the Iberian Peninsula...
(Red Wine Punch) \$10

Tumblers

Glenmorangie	\$12
Glenfiddich	\$12
Frangelico	\$8
Conrrieu	\$8
Black Sambuka	\$8

Hot & Cold

Latte, Cappuccino, Flat White
Short & Long Black R\$3.80 M\$4.20
Exotic Teas \$4
(English Breakfast, Earl Grey, Green Tea
Peppermint, Chai, Green & Jazzy, Chamomile
Pure Ginger & Lemongrass)

Beers

Crown Lager (Aust)	\$8
Castello (Italy)	\$8
Corona (Mexico)	\$8
Lowenbrau (Germany)	\$8
Budejovicky Budvar (Czech)	\$8
Stella Artois (Belgium)	\$8
Boags Premium Light (Aust)	\$5

Wines

White Plum 18 Sem Sauv Blanc	\$7g \$22
Tempus Two Sem Sauv Blanc	\$8g \$25
Tempus Two Chardonnay	\$8g \$25
McGaigan Barossa Valley Sauv Blanc	\$30
Tempus Two Copper Melangea A Trois	\$35
Tempus Two Pewter Pinot Gris	\$40
Red Plum 18 Merlot Cab Shiraz	\$7g \$22
Tempus Two Merlot	\$8g \$30
McGaigan Bin 2000 Shiraz	\$8g \$30
Tempus Two Limestone Coast Cab Merlot	\$30
Tempus Two Copper Grenache Shiraz Mourvedre	\$40
Tempus Two Pewster Vine Vale Shiraz	\$40

Sparkling

Tryst Sparkling	\$7g \$30
Tempus Two Sparkling Pinot Chardonnay	\$40

Desert

Galdara Liqueur Port	\$7g
Tempus Two Botrytis Semillon	\$25

Fully Licensed

Check blackboards for additional wines

Thanks for visiting