

# **ABELLI ESTATE WINERY**

Hellenic Mediterranean

## **TAPAS SEAFOOD MENU**

**FRIED SARDELLA \$25**

**OCTOPUS (Marinated w. olive oil, white pepper & oregano – cooked on charcoal, served w. ciabatta bread) \$45**

**TIGER PRAWNS (5) (Marinated in a creamy garlic butter – cooked on charcoal) \$45**

**FLASH FRIED CALAMARI (Served w wild rocket, dill aioli & lemon) \$45**

**WILD SNAPPER FILLET (cooked on charcoal w. olive oil, oregano, & pepper. Served w wild rocket & lemon) \$45**

**MORETON BAY BUGS (2) (served w. creamy garlic butter-cooked on charcoal) \$60**

**LOBSTER TAILS (2) (served w. garlic butter-cooked on charcoal) \$90**

## **TAPAS SET MENU**

**ABELLI SEAFOOD PLATTER FOR 2 (\$120/PP/\$240)**

**Taramosalata w. pitta bread**

**Pickled Eggplant w. ciabatta bread**

**Octopus**

**Moreton Bay Bugs (2)**

**Prawns (5), Calamari, Snapper (1)**

**Greek Salad**

**Chips**

**ULTIMATE SEAFOOD PLATTER FOR 4 (\$105/PP/\$420)**

**Taramosalata w. pitta bread**

**Pickled Eggplant w. ciabatta bread**

**Octopus (2)**

**Moreton Bay Bugs (4)**

**Prawns (8), Calamari(2), Snapper (2),**

**Greek Salad**

**Chips**