

ABELLI ESTATE WINERY

Hellenic Mediterranean

TAPAS SEAFOOD MENU

FRIED SARDELLA \$28

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) \$48

FLASH FRIED CALAMARI (Served w wild rocket, dill aioli & lemon) \$48

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

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 (4), Calamari, Snapper (1)

Greek Salad

Chips

ULTIMATE SEAFOOD PLATTER FOR 4 (\$120/PP/\$480)

Taramosalata w. pitta bread

Pickled Eggplant w. ciabatta bread

Octopus (2)

Moreton Bay Bugs (4)

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

Greek Salad

Chips