

Abelli Estate
— BOUTIQUE WINERY —

Hellenic Mediterranean

TAPAS SEAFOOD MENU

OCTOPUS \$48

Marinated w. olive oil, white pepper & oregano
– cooked on charcoal, served w. ciabatta bread

KING PRAWNS (5) \$48

Marinated in a creamy garlic butter – cooked on charcoal

FLASH FRIED CALAMARI \$48

Served w wild rocket, dill aioli & lemon

WILD SNAPPER FILLET \$45

Cooked on charcoal w. olive oil, oregano, & pepper.
Served w wild rocket & lemon

MORETON BAY BUGS (2) \$60

Served w. creamy garlic butter-cooked on charcoal

TAPAS SET MENU

ABELLI SEAFOOD PLATTER FOR 2/3 (\$140/PP/\$280)

Taramosalata w. pitta bread
Pickled Eggplant w. ciabatta bread
Octopus
Moreton Bay Bugs (2)
Prawns (4), Calamari,
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),
Greek Salad
Chips