



Murdock Tapas

Tapas – small, simple combinations, striking flavours, designed to share

CHEFS SELECTION TAPAS BANQUET \$58.0pp

Includes 5 tapas plus dessert

Croquette of the day (cf) \$3.5ea

Waechter Duck Neck (gf) \$6.9

braised with mild spices

Tomato Bread (v) (cf) \$8.5

warmed bread with crushed local tomatoes

Spanish White Anchovies (gf) \$8.9

with roasted peppers, capers & crouton

Sauteed Dates (gf) \$8.9

with Barossa Speck & blue cheese

Pan Seared Haloumi Cheese (v) (cf) \$9.9

with lime aioli

Seared Cuttlefish (gf) \$9.9

with sumac, lemon and garlic on green salad

Baked Witlof (gf) \$9.9

with anchovies & shallots

Spanish Omelette (v, cf, gf) \$10.0

potato & onion omelette served with marinated bocconcini

Bocconcini dressed in Salsa Verde (v) \$10.5

with olives, spinach and crushed croutons

Crunchy King Prawn \$10.5

with fresh crushed avocado, capsicum, corn chips and white wine granita

Crunchy Mushrooms (v, cf) \$10.9

with romesco & cognac dipping sauce

Poor Man's Potatoes (v, gf) \$10.9

with local potatoes, fire roasted capsicum & spicy aioli

Baby Peppers (gf) \$10.9

stuffed with pumpkin and fresh basil

Kurianda Wild Marinated Olives (v) \$11.5

with char grilled bread

Grilled Lamb Cutlet (cf) (gf) \$11.9

with mint pannacotta and poached Murdock prune

Barossa Black Pig Chorizo Sausage \$12.5

free-range, low nitrate, heritage breed. Enjoy whilst warm. once you go black...

Crispy Quail (cf) (gf) \$12.9

stuffed with ham & cheese on crushed potato with apple balsamic

Salt & Pepper Soft Shell Crab (can be gf) \$12.9

Slow Cooked Pork Belly (cf) (gf) \$12.9

with pernod pea puree

Scallops & Potatoes (gf) \$13.0

tossed with Barossa speck

Escargot \$13.2

baked with garlic, shallots & breadcrumbs

Crispy Barossa Chicken (cf) \$13.5

locally raised, free-range, corn-fed with a local sprout & carrot salad

Grilled Mussels (gf) \$14.5

with smoked paprika & lemon

Fresh Pickled Octopus (gf) \$15.9

on aligot potatoes

Pewsey Vale Beef Carpaccio (gf) \$15.9

with pine nuts & pomegranate molasses

Roasted Artichokes (v) (gf) \$15.9

with aged manchego cheese & almond sauce

Rabbit Meatballs (cf) \$15.9

Barossa Terrine of the Day \$15.9

with pickled onions, Dilly dip, apricot mustard and water crackers

Smoked Salmon (gf) \$16.5

with shaved black truffles

DESSERT

Murdock Shiraz Chocolates \$2.5ea

Mixed Barossa Melon Salad \$8.5

with fresh mint and tequila

Orange Scented Churros \$9.5

with warm Belgian chocolate dipping sauce

Warmed Barossa Strawberries \$11.5

with apple balsamic & ice cream

Ballycroft Cheese Plate \$19.9

with local Annulet and Annwyn Blue cheese, seasonal accompaniments

(gf) Gluten Free

(v) Vegetarian friendly

(cf) Child friendly