

# TAPAS

**FINE AUSTRALIAN CHEESE PLATE** 24.0  
*King Island smoked cheddar, Gippsland Shadows of Blue & creamy Tasmanian brie, quince paste, toasted bauple nuts, lavosh & charcoal crackers*

**CHARCUTERIE BOARD** 28.0  
*Sliced Hungarian salami, Jamon Serrano ham, marinated olives, pickled onions, gherkins, beetroot hummus, brie & chargrilled garlic naan*

**DIPS PLATE** 16.0  
*Roasted sweet potato & cashews, EVOO, beetroot hummus, native lemon myrtle bush dukkah & chargrilled garlic naan*

## ASIAN SELECTION

**THAI PRAWN & VEGETABLE SPRING ROLLS** 18.0  
*With caramelised chilli dipping sauce*

**STEAMED PORK SHUMAI TRADITIONAL** 18.0

**CHINESE DUMPLING**  
*With soy sauce*

**BEEF RENDANG CURRY PUFFS** 18.0  
*With peanut sesame dipping sauce*

Share plate of all three dishes 29.0

## AUSTRALIAN SELECTION

**SALT N PEPPER & LEMON MYRTLE** 18.0

**DUSTED SQUID**  
*With roasted garlic aioli*

**CRISPY CHIPS** 12.0  
*With Murray River sea salt & bush tomato relish*

**CRUMBED TIGER PRAWN CUTLETS** 18.0  
*With native finger lime aioli*

Share plate of all three dishes 29.0

PLEASE ADVISE STAFF OF ANY FOOD ALLERGIES OR INTOLERANCES YOU MAY HAVE. ALTHOUGH ALL CARE IS TAKEN WHEN CATERING FOR SPECIAL DIETARY REQUIREMENTS, IT MUST BE NOTED THAT WITHIN THE PREMISES WE HANDLE NUTS, SEAFOOD, SHELLFISH, WHEAT, SESAME SEEDS, EGGS, FUNGI, LUPIN AND DAIRY PRODUCTS.



# REDEARTH

BOUTIQUE HOTEL

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COCKTAIL LOUNGE

*Menu*

5PM TIL LATE | TUESDAY - SATURDAY

