# <u>ALL DAY MENU</u>

# (Runs Tues-Fri 12pm-Late, Sat 5pm-Late & Sunday 11am-Late)

# Breads n dips,

Ciabatta and toasted pitta, Spanish evoo, pistachio dukka and dip of the day \$16

# Pan seared scallops and prawns

Pickled fennel, Salsa Verde, breakfast radish and nduja gf,df,nf \$20

## Pork hock and pancetta croquettes

Smoked cornichons and caper emulsion \$16

# **Duck and pork rillettes**

Cherry gel, hazelnut oil and brioche tostada \$16

## Aged Spanish j'amon

Soured cantaloupes, whipped Smokey feta, black vinegar and almonds gf \$16

## Flame grilled chorizo

Devilled chick peas, dusted pork belly and tamarind gf,nf,df \$15

# 81 Signature calamari

Lemon myrtle, nori, preserved lemon mayo and crudité's gf,nf \$15

# Roasted beef spare ribs

Truffled pomme' pure, onion glaze, tomato mostarda and waldorf gf \$16

## **Cauliflower florets**

Cashmere peppers, cumin, sweetened curd and chives gf \$12

# Breaded haloumi with tellaggio

Pumpernickel, vino cotto and baby pears \$13

### Battered steak cut chips

Chilli salt and garlic aioli \$8



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