

# SILO TAPAS

v - vegetarian | ∇ - vegan | gf - gluten free | df - dairy free | n- contains nuts

<b>ROASTED &amp; SALTED ALMONDS</b> (∇, gf, df, n)	\$10
Australian almonds   Murray River pink salt	
<b>KANGAROO ISLAND MIXED OLIVES</b> (∇, gf, df)	\$10
Frantoio   leccino   koroneiki   kalamata   manzanillo   verdale	
<b>PARMESAN FRIES</b> (∇, gf)	\$10
Cracked black pepper   parmesan cheese	
<b>BREAD &amp; DIPS</b> (v, n)	\$15
Homemade focaccia   green tahini   guacamole	
<b>CRISPY FRIED LOLLIGO SQUID</b>	\$20
Chili & lime dust   garlic dip	
<b>CAULIFLOWER TANDOORI BITES</b> (v)	\$24
Mint yoghurt   coriander-yuzu chutney	
<b>DOUBLED SMOKED PORK BELLY</b> (df)	\$25
Rotkohl, jalapeño mustard, focaccia	
<b>PERI PERI CHICKEN SLIDER</b>	(1, 3 or 5)
Parsley gremolata   avocado smash	\$15/38/53

## MEDITERRANEAN GRAZING BOARD 30

Jamon Serrano Gran Reserva — aged for 18 months

Salami Picante — calabrian fermented-spicy salami

Manchego Cheese 12 month — sheep's milk aged for 12 months

French Brie — cow's milk aged for 6 weeks

\*Please inform us of any allergies or dietary requirements before placing your order.