

# THE M-ROOM

## TAPAS + WINE + COCKTAILS

### Tasting Plates & snacks

Smoked Almonds 6.5

Mixed Olives 6.5

Edemame 5.5

Salt & Rosemary infused Popcorn 6.50

Margaret River Venison Chorizo, with Onion Jam 7

Cumin spiced fried baby squid with lime yoghurt 9.5

Turkish bread w/ dips of the day & evoo & balsamic 14.5

Iceberg Lettuce Salad 9.5

Broccoli, roasted pumpkin, feta 9.50

Beef Polpette with Turkish bread 14.5

Ortiz White Anchovies 8.5

Whiskey Cured smoked salmon with Calendar sheep's milk feta 9.50

Slow Roasted Sticky Pork Belly 10.5

Chermoula Spiced King George whiting fillets with thimble of  
Jasmine Rice 14.5

### Oyster Bar

Oysters Shucked to Order - 3.2ea

Natural

Shallot & Sherry vinegar

Kilpatrick

Au gratin

### Share plates & bigger serves

Seafood Pizza 28

Vegetarian Mediterranean pizza 20

Roast Chicken, Avocado & Sundried tomato Pizza 25

Jamon Serrano with accompaniments 19

Hoisin & Duck Spring Rolls , Peanut & Plum Sauce 19

King prawn cocktail, avocado, cherry tomato & Marie rose sauce 22

### Cheese Board

*Please ask about the fromage selection this week*

1-cheese \$15, 2-cheese \$20, 3 cheese \$25

### Sweet Things

Please ask to see our dessert menu

