

WINEOLOGY

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nibbles

House bread with smoked tomato butter (nf,v)	\$14
Marinated olives with chilli, garlic, lemon and thyme (nf,df,v,gf)	\$10
Patatas bravas with harissa, chive, parsley and aioli (nf,df,v)	\$12
Chicken liver pâté with nashi marmalade and lavosh (nf)	\$25
Freshly shucked oysters du jour	\$24

pequeño tapas

Charred chorizo with rosemary thyme-infused honey, ricotta and pistachio crumb (gf)	\$27
Spiced lamb ribs with burnt maple, parsley, hazelnut crumb and Persian feta (gf)	\$28
Triple cheese soufflé with provolone, pecorino, manchego, chive and truffle (nf,v)	\$26
Baked scallops with smoked cerdito, fennel, mojo picon and tomato butter (nf,gf)	\$28
Crispy fried chicken with mesquite-spiced coat, parsley, thyme and ponzu (nf)	\$26
Stuffed, fried courgette blossoms with lobster, crab, chilli and saffron aioli (nf,df)	\$28
Persian gnocchi with wild fungi, cavolo nero, truffle and butter garlic emulsion (v,nf)	\$27

verdura tapas

Baked spiced cauliflower with smoked labneh, dukkha, pomegranate seed (v,gf)	\$24
Heirloom tomato with aged balsamic, stracciatella, olive soil and mojo verde (v,nf)	\$24
Burnt butter fried beans with couscous, spinach, parsley and Rioja-glazed raisins (v,nf)	\$24
Charred broccolini with olive soil, almond crumb and stracciatella (v,gf)	\$24

grande tapas

400g MB9+ grilled Wagyu rump cap with whipped buffalo feta, gremolata and pine nuts (nf)	\$59
Slow-cooked pork jowl wrapped in jamon with parsley, garlic, onion jam and jus (nf,gf,df)	\$49
Charred Lisbon-spiced spatchcock with lemon and herb yoghurt, and tabbouleh (nf,gf)	\$49
Market Fish, see waiter	\$market price