



Ron's home-made olives 6 gf df nf v

Serrano & manchego croquetas, smoked tomato & coriander pesto 12 nf

Grilled semi-dried chorizo 9 gf nf df

Wasabi tempura Exmouth wild tiger prawns, Japanese mayo, pickled ginger, gomashio 20 df

Tuna Tataki, wasabi mayonnaise, ponzu sauce, Tobiko, pickled ginger 14 df

Salt and sichuan pepper squid, sweet chilli sauce 12 df nf with a garden salad 18 df nf

Vegan dips – Beetroot, yuzu & macadamia; almond, vanilla & sweet potato; spiced hummus; Turkish bread 18 v df

Petite Tapas board– Baguette, EVOO, Egyptian dukkha, spicy chorizo dip 16

Tapas board –

Olives, bread, Italian buffalo mozzarella, serrano, manchego, sundried tomato, grissini 25

Seafood plate – Exmouth wild tiger prawns, lemon cream cheese with hot smoked salmon crostini, wasabi tempura Soft shell crab, parsley & garlic beer battered squid 45 nf

Seafood plate – for two–

Seafood plate plus: wasabi tempura prawns, tuna Tataki, marinated Fremantle sardines \$90

“Mare e Monti” linguini, mussels, clams, pancetta, edamame beans, parmesan, saffron & White wine cream 34 nf

Beer battered fish of the day, chips, salad, house tartar 28 df nf

Vegan cauliflower risotto, hazelnuts, pickled walnuts 18 v

300g Kilcoy grass-fed porterhouse –

Beer battered chips, rocket & pear salad, blue cheese sauce 30 nf

500g tomahawk steak, chunky fries, greens, beef jus, café de paris 49

## SIDES

Beer battered chips, tomato sauce & aioli 8 df nf v

gf – gluten free

Garlic charred bread, local olive oil & balsamic 8 df nf v

df – dairy free

Green salad 8 df gf nf v

nf – nut free

Seasonal vegetables 8 df gf nf v

v – vegetarian

We only accept one type of discount per table; *every aspect of the dishes at Lot 80 has been carefully considered, please do not be offended if we won't allow changes to be made.*