



TAPAS & DESSERT MENU

share options

Our **Share Option** is perfect for tables of 4 or more and preferred for tables of 8+. It's the perfect way to experience a selection of our delicious Tapas in a relaxed, casual atmosphere with friends

Option 1 – \$39 per person

Your choice of 3 Starters/Sides Tapas + 3 Main Tapas

Option 2 – \$49 per person

Your choice of 3 Starters/Sides Tapas + 4 Main Tapas

Option 3 – \$59 per person

Your choice of 3 Starters/Sides Tapas + 4 Main Tapas + Dessert

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starters & sides

BEER BATTERED ONION RINGS (V)

Crispy battered onion rings served with chilli plum sauce **10.0**

SWEET POTATO CHIPS (V) (GF)

Fried sweet potato chips served with truffle aioli **11.0**

POTATO CHIPS (V)

Crisp Beer battered potato chips with Szechuan salt and saffron aioli **11.0**

SMOKED PAPRIKA POTATOES (V) (GF)

Crispy Sautéed Potato & sweet potato dusted with a smoked paprika and rosemary salt with melted Monterey jack and saffron aioli **12.0**

GOATS CHEESE BALLS (V)

Panko crumbed Meredith Valley goats cheese served with bush honey and toasted almonds on butternut pumpkin puree **12.0**

BAKED TRIO CHEESE COB (V)

Oven Baked Cob bread stuffed with fetta, cheddar, mozzarella and fresh herbs drizzled with balsamic reduction **14.0**

HOMEMADE FLATBREAD & TRIO OF DIPS (V)

Chef selection of dips served with our homemade zar'tar flatbread **15.0**



main tapas

CHEESE STUFFED MUSHROOMS (V) (GF)

Cream cheese & fetta stuffed baked mushroom cups served with grilled tomato, rocket & spiced beetroot glaze **14.0**

ITALIAN BEEF & HALOUMI ARANCINI

Braised shredded beef, haloumi & tomato rice balls served with a roasted capsicum and garlic sauce with homemade basil pesto and fresh lemon **15.0**

CHICKEN CORDON BLEU SPRING ROLL

Roast Chicken, bacon and creamy double brie cheese in a crispy spring roll served with beetroot puree, truffle oil and sweet potato crisps **15.0**

INDIAN LAMB CURRY EMPANADA

Slow cook lamb shoulder Indian spiced curry with crisp puff pastry served with maple sweet potato and saffron aioli **15.0**

MEXICAN PORK TACOS (GF)

Spiced Pulled Pork with a Mexican capsicum sauce, black rice & corn salsa in a crisp corn tortilla with avocado sourcream **15.0**

LEMON & CAJUN PEPPER SQUID (GF)

Seasoned calamari strips on rocket and corn avocado salsa with a sweet chilli aioli and fresh lemon **15.0**

SEARED LEMONGRASS BEEF (GF)

Marinated strips of rib fillet seared to perfection, served with crispy sweet potato toast and a garlic and ginger soy sauce **15.0**

PORK WONTON COCONUT CURRY

Garlic & ginger pork wontons served in a aromatic coconut curry broth, with Asian vegetables, crispy noodles and shaved coconut **15.0**



BEER BATERED ZUCCHINI FLOWERS (V)

Roast Pumpkin, pecorino, mozzarella and basil stuffed zucchini flowers served with a cherry tomato salad, saffron aioli and balsamic glaze **16.0**

CHEESY GARLIC PRAWN & ZUCCHINI PUFF

Tiger prawns wrapped in zucchini spaghetti encased in crispy puff pastry with a garlic and cheese cream sauce. Served with semi dried tomato and capsicum pesto **17.0**

dessert

CHAI, BAILEYS & WHITE CHOCOLATE SEMI-FREDDO

Chai & Baileys Semi Freddo mousse encased in a white chocolate shell with blueberry & mascarpone macaron, espresso marshmallow, white chocolate sable', lemon jubes, blueberry glaze and violet spun toffee (GF) **16.0**

CHOCOLATE PEANUT PARFAIT

Dark Chocolate and peanut butter parfait with poached pear peels, chocolate fudge pieces, Nutella and caramelised peanuts finished with peanut creme patisserie and toffee spiral (GF) **16.0**

CARAMEL BOMBOLINI'S

Fluffy ricotta donut balls with a salted caramel and Malibu sauce with pineapple compote, brandy snap and raspberry coconut ice-cream topped with dried pineapple pieces **16.0**

SUNSET MERINGUE SHOTS

A tantalizing trio of fruit meringues: Lemon, Orange & Strawberry curds with shortbread biscuit crumb topped with creamy Italian meringue, fruit jubes, dried fruit, chocolate shards & crisp tuile **16.0**

We also have a selection of Ice Cream & Topping for the Kids