



TAPAS & DESSERT MENU

Share or Banquet

for 2 or 3 people

\$35 P.P. — **SHARE 1**

2 Starters or Sides
+ 3 Tapas

SHARE 2 — \$45 P.P.

2 Starters or Sides
+ 3 Main Tapas
+ Dessert

for 4 or more

BANQUET 1 — \$39 P.P.

3 Starters or Sides + 3 Tapas

BANQUET 2 — \$49 P.P.

3 Starters or Sides + 4 Mains

BANQUET 3 — \$60 P.P.

2 Starters + 2 Sides + 4 Tapas + Dessert

15 James Street, Yeppoon Qld 4703

Bookings 07 4925 0183

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Starters

SMOKED BRUSHETTA (V)

Toasted stone baked ciabatta with tea smoked roma tomatoes, baby bocconcini, basil pesto & confit garlic oil finished with balsamic reduction & shaved Grana Padano.....12.0

INDIAN SPICED VEGETABLE PAKORA (V) (G)

Bite size mixed vegetables fried in an aromatic chickpea and coconut batter served with a smokey yoghurt sauce.....12.0

TEMPURA DOUBLE BRIE CHEESE (G)

Served with grilled nashi pear, crisp bacon dust and finished with a sweet beetroot glaze.....12.0

GOATS CHEESE BALLS (V)

Panko crumbed Meredith Valley Goats cheese served with bush honey & toasted almonds on butternut pumpkin puree.....12.0

HOMEMADE ROSEMARY & GARLIC SKILLET BREAD (V)

Skillet Baked Rosemary & garlic pull apart bread served with a cheesy French onion dip.....15.0

Sides

POTATO CHIPS (V)

Crisp Beer battered potato chips with thyme salt and saffron aioli.....10.0

TEMPURA GARLIC ZUCCHINI STICKS (V) (G)

Garlic marinated zucchini sticks lightly battered and fried served with a chilli plum dipping sauce.....10.0

SWEET POTATO WEDGES (V) (G)

Fried sweet potato wedges served with truffle aioli.....11.0

SMOKED PAPRIKA POTATOES (V) (G)

Crispy sautéed potato & sweet potato dusted with a smoked paprika and rosemary salt with melted Monterey jack and saffron aioli.....11.0



Main Tapas

ITALIAN BEEF ARANCINI

Braised shredded beef, haloumi & tomato rice balls served with a roasted capsicum and garlic sauce with homemade basil pesto.....16.0

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.....16.0

SEARED LEMONGRASS BEEF (G)

Marinated strips of MSA Rump seared to perfection, served with crispy sweet potato toast and a garlic and ginger soy sauce.....16.0

BACON MAC & CHEESE CROQUETTE

Crispy bacon and cheesy macaroni crumbed and fried till golden brown served with avocado sour cream and chilli jam.....16.0

RATATOUILLE POLENTA STACK (V) (G)

Layers of fried rosemary & parmesan polenta with ratatouille and baby spinach topped with grilled haloumi and basil pesto.....16.0

TANDOORI VEGETABLE SAMOSA (V)

Tandoori marinated vegetable Samosa's fried in crisp pastry served with saffron rice pilaf and cucumber mint raita.....17.0

SPANISH PRAWN & CHORIZO POT (G.OPT)

Grilled tiger prawns with spicy chorizo in an aromatic capsicum, tomato & smoked paprika sauce served with braised fennel & oasted ciabatta stick.....17.0

SLOW COOKED LAMB TORTELINI

Succulent slow cooked lamb shoulder tortellini on a bed of seasoned vegetables with a honey mustard cream sauce and crisp parsnip.....17.0

SALT & VINEGAR SQUID (G)

Tender squid strips dusted with a pink salt and white balsamic vinegar seasoning served on a wombok, fennel & carrot slaw with a herb greek yoghurt dressing, chilli jam and crisp potato gaufrettes.....17.0



Dessert

CHERRY RIPE MOUSSE (GF) (G)

Coconut & Dark chocolate mousse on cherry ripe dacquoise with cherry couli, cocoa snap, chocolate soil and cherry jubes.....16.0

LEMON MERINGUE PANNACOTTA (G. OPT)

Smooth Lemon Pannacotta topped with silky Italian meringue, with lime macrons, vanilla shortbread crumb, fresh raspberries and strawberry bubbles, finished with a poppy seed and honey tuille.....16.0

FERRERO ROCHER (G)

Smooth milk chocolate & hazelnut mousse with hazelnut dacquoise, bailey's fudge, hazelnut praline & chocolate soil, finished with homemade vanilla bean ice-cream, nutella and baileys crème pattissere.....16.0

WHITE CHOCOLATE & STRAWBERRY CHEESECAKE (G. OPT)

Silky white chocolate cheesecake topped with a spiced strawberry jelly with vanilla shortbread accompanied by moscato strawberry compote, palmier twist and spun toffee.....16.0

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

TEA & COFFEE

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