

Ombrellos Snacks & Platters

“Perfect to share with our craft beers or local wines.”

Garlic Loaf \$16.5

Oven-baked ciabatta, generous house-made garlic butter.

Wedges – \$16.0 - DFO

Seasoned potato wedges, sweet chilli & sour cream.
(Add cheese & bacon +\$5)

Polenta Chips \$16.00 GFO/DFO

W Harissa mayo

Chips & Aioli- GFO/DFO

-Straight-Cut \$12

-Hand-Cut \$13

Jalapeño Poppers – \$20.00

Double-crumbed half jalapeños filled with three-cheese blend, & aioli.

Crispy Cauliflower Bites – \$19.00 - GFO/DFO

Herb & spices coated cauliflower fried & harissa mayo.

Ombrellos Pork Bites – \$22.50 - GFO/DFO

Ombrellos famous pork belly bites & granny apple & citrus salsa.

Pulled Beef Cheek Sliders (3) – \$19.50

Pulled beef cheek, bbq honey glaze, pickled onion & aioli,

Salt & Pepper Squid \$21.00 GFO/DFO

Seasoned crispy calamari & harissa mayo.

Baked Brie \$23.50

Baked brie, apple & pear chutney, crostini & toasted seed mix

Ombrellos Platters – Serves 4 - 6 (Subject to availability)

-Hot Platter - \$65

Pork bites, cauliflower bites, hand-cut chips, salt & pepper squid, pulled beef sliders, and dipping sauces.

-Cheese & Crackers \$65

Brie, house-marinated edam, grilled halloumi, crackers, crostini, dried apricot, toasted walnuts & house made apple and pear chutney.

GFO- Gluten free option /DFO- Dairy free option/ V- Vege option

Please advise our staff of any allergies or dietary requirements