

tapas



From the LAND

Marinated Olives 12 GF DFO V
olive oil, garlic, sherry, smoked paprika

House Baked Bread 16 GFO DFO V
basil pesto, infused olive oil, dukkah

Vigo Fried Bread 16 V
romesco cream, pickled red onion, pistachio dukkah

Burrata Bruschetta 20 GFO V
tomato, basil & spinach pesto, toasted bread

Luna's Chicken Liver Pâte 18 GFO
caramelised onions, toasted bread

Patatas Bravas 14 GF DFO V
fried potatoes, bravas sauce, garlic aioli

Salt & Vinegar Pork Bites 20 GF DFO
free range pork belly, apple sauce

Beef Filos (2) 20
braised beef, horseradish & mustard cream

Chicken Sliders (3) 20
crispy chicken, slaw, japanese mayo

Dusted Cauliflower Bites 18 GFO DFO V
spicy peanut sauce

Fries 12 GF DFO V
tomato sauce, garlic aioli

Antipasti *Medium 45 Large 65*
house baked bread, crackers, cured meats,
cheeses, pickles & spreads

From the SEA

Gambas 20 GFO DFO
garlic, chilli & parsley prawns, house made bread

Cod Bites 20
battered blue cod bites, tartare

Fish Sliders (3) 20
pan fried market fish, romesco, salsa verde mayo

Dusted Squid 18 GF
wasabi mayo

Seafood Platter 80 *Shared between two* GFO DFO
a selection of seafood chosen by our chefs,
please ask our staff for today's selection

*GF Gluten Free / GFO Gluten Free Option
DFO Dairy Free Option / V Vegetarian
If you have any dietary requirements or allergies,
please let our staff know.*

*Vi*GO™

AT CUSTOMHOUSE