

TAPAS MENU

WINE MEETS FOOD

MIXED SPICED NUTS \$7.50 V | GF | DF

Crunchy concoction of roasted mixed nuts and seeds.

SPICY CHORIZO & PARSNIP CRISPS

\$8.00 GF | DF

Spicy local chorizo sausage and parsnip crisps seasoned with crispy sage.

OLIVAS MIXTAS \$9.00 V | GF

Mixed olives marinated in olive oil with crumbled feta.

CATALAN BREAD \$6.50 V | DF

Toasted and rubbed with garlic and fresh tomato.

BREAD \$8.50 DF

Served with a choice of oils.

PATATAS BRAVAS \$8.50 V | GF

Crispy agria potatoes with spicy tomato sauce and saffron aioli.

GRILLED EGGPLANT \$8.80 V | GF

Stuffed with goat's cheese and smoked provolone with roast capsicum sauce.

TOMATO AND PROVOLONE ARANCINI \$8.50 V

Tomato arancini filled with smoked provolone with dida's basil pesto.

CALAMARES \$9.50 DF

Crispy squid with spanish green mayonnaise.

PRAWN & CORIANDER BUNUELOS \$10.50 DF

Prawn fritters with confit garlic and parsley aioli.

WRAPPED PRAWNS \$10.50 GF

Prawns wrapped in spanish ham seasoned with smoked paprika salt and lemon.

PRAWN CUPS \$10.00

Spicy prawns with dida's guacamole and sour cream, served in mini tortilla cups.

SNAPPER CAKES \$12.00 GF | DF

Market fresh snapper with asian herbs and spices served with chili lime aioli.

MUSSELS \$12.00 GF

Market fresh nz mussels in the shell, served natural or with a white wine sauce.

VENISON MEATBALLS \$10.00 DF

NZ venison meatballs spiced and served with plum and red wine sauce.

LAMB PINCHO \$13.00 GF | DF

Rosemary skewers served with sardinian salsa.

SEARED BAVETTE STEAK \$14.00 GF

Bavette of beef served with parsnip puree, red wine jus and cafe de paris butter.

SERRANO, PANCETTA AND MANCHEGO CROQUETTES \$10.00

Crispy croquettes bursting with serrano and 3-month aged manchego.

DUCK PARFAIT \$15.00

Port-glazed duck liver parfait with toast.

THREE CHEESE EMPANADAS \$10.00 V

Handmade pastries filled with mozzarella, goat's cheese and 3-month aged manchego with quince aioli.

SOFT GOAT'S CHEESE \$12.50 V

With truffled honeycomb and fig-rosemary toast.

TRUFFLES \$10.00 V

Selection of two decadent flavours - rich dark chocolate with raspberry / white chocolate with a hint of orange with hazelnut crumb.

CHURROS \$8.50 V

Deep fried spanish donuts served with a warm, bitter-sweet chocolate sauce.

**OUR KITCHEN IS OPEN EVERY DAY FROM MIDDAY TO 9:30 PM
A NIGHT MENU IS AVAILABLE AFTER 9:30 PM**

DIDA'S

CHEESE MENU

WINE MEETS CHEESE

One cheese	Prices as listed
Two cheeses	\$23.00
Three cheeses	\$34.00
Four cheeses	\$45.00

All cheese selections are served with sliced fresh French bread stick and quince jelly.

MON SIRE BRIE – FRANCE \$11.50

A traditional brie from Eastern France, firm but smooth texture with a mild flavour.

WINE MATCH: Seguinot Bordet Petit Chablis

BLEU D'AUVERGNE – FRANCE \$11.50

A classic farmhouse blue, with a creamy texture and full flavour.

WINE MATCH: Rockburn Tigermoth Riesling

TALLEGRO VERO – ITALY \$12.50

Pale white in colour, with a soft, creamy, sweet flavour.

WINE MATCH: Santa Margherita Pinot Grigio

3-MONTH AGED MANCHEGO – SPAIN \$13.50

Made from unpasteurised sheep's milk, can be aged for up to two years, with a sweet, tangy, nutty flavour.

WINE MATCH: Finca Cuco Grenache & Carignan

CABRA AL VINO – SPAIN \$13.00

Goat's milk cheese that has been soaked in red wine for two days. Legend has it that a wheel of cheese rolled into an open barrel of red wine and two days later the farmer found himself "decanting" the first wheel of "Cabra al Vino".

WINE MATCH: Cecchi Chianti Classico DOCG

TALBOT FOREST VINTAGE CHEDDAR – NEW ZEALAND \$11.50

A hard, crumbly block cheddar from Canterbury. The way cheddar should be!

WINE MATCH: Akarua Brut Non Vintage

"TANIA" SMOKED BRIE – OTAGO, NEW ZEALAND \$11.50

A stonkingly good cheese! A firm brie smoked over Manuka chips, known as "bacon cheese" in some circles.

WINE MATCH: Jackson Estate Shelter Belt Chardonnay

COMTE FORT LUCOTTE – FRANCE \$12.00

A hard cheese matured in the Jura Mountains for a year, with a range of flavours coming through such as nutty, salty, and smoky.

WINE MATCH: Gisselbrecht Pinot Gris

BRIE DE MEAUX (RAW MILK) – FRANCE \$12.00

The classic raw milk brie. Straw-coloured with an earthy mushroom-like flavour.

WINE MATCH: Pol Roger Champagne

MEREDITH GOAT CHEESE – AUSTRALIA \$11.50

Soft, spreadable goat's cheese marinated in Australian olive oil with herbs and garlic. This luxurious cheese is incredibly addictive and versatile. The most awarded of all Australian goats' cheeses.

WINE MATCH: Pascal Jolivet Sancerre

BREAD \$8.50 DF

Served with a choice of oils.

TRUFFLES \$10.00

Selection of two decadent flavours - rich dark chocolate with raspberry / white chocolate with a hint of orange with hazelnut crumb.

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