

welcome to Two Doors

Here we are at yet another menu and some very unique flavours to keep the interest flowing. A lot of local products used in another great menu by our chefs who just keep on giving. The cafe and dinner menu has kept them busy with a variety of techniques and great flavours. A few new regional wines to tantalise the taste buds and to once again show the quality products we have around us.

The restaurant has a fresh new look with some fantastic artwork by Maria Oates, all of which are for sale and definitely add to the ambience of this amazing building. Thanks to Maria for entrusting us to display such fine artwork, we are certainly privileged to be doing so.

Live, Laugh, Enjoy

All dishes served tapas style, to be shared amongst friends. Portions for 4 people to a serve, extra serves can be added.

Smokey roasted almonds & roasted black olives	\$8.00 v,GF
Homemade labna, marinated local olives, rocket pesto and crusty ciabatta bread	\$15.90 v,GF
Slow roasted confit pork belly served on a Spanish style chorizo and clam stew	\$22.00 GF
Spanish chicken meatballs with a spiced almond sauce	\$11.50
Mini smoked cod tortillas with browned lemon butter	\$9.50 GF
Rich red wine oxtail stew with a side of warm breads	\$15.50 GF
Garlic smashed potato topped with pan fried king prawns and salsa Verde	\$19.50 GF
Chorizo sausage rolls	\$18.00
Fried goats cheese with honey and caramelized onion on a rocket salad	\$15.50 v
Mini fillet mignons with mixed mustards	\$26.50 GF
Cannelloni filled with spiced chickpeas and eggplant with a rich tomato, almond and pine nut sauce	\$17.50
Duck rilette on a toasted crouton finished with chilli sweet corn jam	\$19.50 GF
Pan fried scallops with cava sauce (creamy white wine sauce)	\$20.00 GF
Chicken & prawn paella balls with a rich romesco sauce	\$12.00
Slow roasted Lamb with pistachio tabouli	\$20.50 GF
Warm potato salad with creamy basil dressing	\$10.50 v,GF
Baby spinach salad with roast pumpkin, goats cheese, pine nuts and grilled red peppers	\$13.50 v,GF

(V) vegetarian option will be served on request
(GF) gluten free

