# **WAUTOMA SPRINGS**

TAPAS MENU

### CHACUTERIE \$20

selection of cured meats, marconna almonds, pickled veg served with crackers and Spanish torta

#### CHEESE \$20

Selection of cheese, jam, fig 'salmi' (vg/gf), marconna almonds served with crackers and Spanish torta

### VEGAN PLATE \$20

tofu based dip, fig 'salami' (vg/gf), nuts, corn-nuts, fresh veggies, olive oil, pickled cauliflower, baguette

## SARDINE OR MUSSELS \$15

gourmet tin, butter, salt, tomatoes, mustard, olives, dipping salts baquette, crackers

### FLATBREAD \$15

blue cheese, jamon, hot honey, apple balsamic vinegar (vegetarian version available, pease ask)

### BREAD & CRACKERS \$7

butter, sea salt, tomatoes, mini baguette, crackers

### SEA-CUTERIE \$65

selection of gourmet tins: tuna, mussels, calamari, and sardines cured meat\*, butter, veggies, corn-nuts, pickled cauliflower baguette, crackers (feeds 4-8, depending on hunger level) \*can sub meat for cheese or alternatives for pescatarians