

TWO BEANS AND A FARM

HALLOWEEN MENU

• STARTERS / TAPAS •

Homestead olives, home grown & marinated in house (v/gf/vn)	8
House made calamari, freshly crumbed w` tartare sauce	10.5
Truffled fries, potato fries w` truffled aioli, sea salt & feta (v/gf)	13.5
Beetroot hummus, garlic & herb chickpeas, feta & warm bread (v)	14.5
Morroccan spiced cauliflower, pineapple & jalapeño relish, vegan mayo & za'atar (v/gf/vn)	17

• MAINS •

House made gnocchi, w` mushroom, spinach & herbs in a creamy pumpkin sauce (gf/v)	26
"Two Beans" style spaghetti, w` spanish meatballs in salsa, parmesan cheese & herbs	26
Paella of mixed seafood, pan cooked w` chorizo, roasted peppers, peas & spices (gf)	30
Paella of vegetables, pan cooked w` roasted peppers, peas & spices (v/gf/vn)	25
Grilled barramundi, crispy potatoes, maple roasted pumpkin, house slaw, lemon & tartare sauce (gf)	26

• KIDS •

12yrs & under

Spaghetti with meatballs, served in a spanish style salsa, parmesan cheese & herbs	14.9
Chicken & fries, grilled chicken & fries served w` aioli OR tomato sauce	12.5
Fish & fries, crumbed fish & fries served w` aioli OR tomato sauce	12.5

• Select from our display of fresh house made desserts •

(v) –Vegetarian (gf) –Gluten Friendly (vn) –Vegan

Whilst all care is taken to cater for dietary requirements we cannot guarantee a full- non allergy/vegan free environment

no split bills on special occasion days menu & pricing are subject to change

• use our hashtag •

#halloweenatTwoBeans