

## TAPAS / ENTRÉE

### CHEF'S SELECTION OF DIPS 12.9

*with mixed bread*

### ARANCINI BALLS 14.9

*with pumpkin & roquette or chorizo & goats fetta or Mix it up!*

### SPRING ROLLS 11 v

*with Siren's own Asian dipping sauce*

### TEMPURA BATTERED SOFT SHELL CRAB 16.9

*with a shaved cucumber & crispy noodle salad with a lime, chilli & mint dressing*

### GRILLED HALOUMI 13.9 v

*on a basil salsa with grilled sourdough bread*

### BRAISED PORK BELLY 14.9 G

*with pear puree & crispy crackling*

### HONEY & SESAME TIGER PRAWNS 16.9

*Tempura battered Tiger Prawns served on lime slices with a honey/sesame glaze*

### CAJUN CALAMARI 14.9

*with Chilli Aioli, Baby Spinach & Parmesan Salad*

### SPICY BUFFALO WINGS 14.9

*with Siren's own blue cheese sauce*

### ZUCCHINI PUFFS 14.9

*with tzatziki*

### CHICKEN SATAY SHASLIK 15.9 G

*with Siren's own sate' sauce*

### SOUTH OF THE BORDER 15.9/22.5 (Main)

*Siren beef 'n' bean or chicken 'n' bean mix on corn chips with cheese, salsa, sour cream, guacamole & jalapeños*

### BEER BATTERED WEDGES 9.5 v

*with Siren's own sweet chilli sauce and sour cream*

V = Vegetarian, G = Gluten Free

## SALADS

### CHICKEN & BRIE 22 G

*Seasoned chicken breast pieces, walnut, baby spinach and brie with a mango & chilli dressing*

### CHARRED LAMB 22.9 G

*Char grilled lamb fillet, roasted pumpkin, toasted walnuts, beetroot and Bulgarian fetta with an olive oil and aged balsamic dressing*

### PRAWN PROSCIUTTO 24.5 G

*Sautéed tiger prawns, crispy prosciutto, cherry tomatoes, roquette and parmesan with a pomegranate & molasses dressing*

### HALOUMI & HARISSA 19.9 v

*Grilled haloumi, semi-dried tomato, Spanish onion, kalamata olives and mixed leaf lettuce with a spicy harissa oil dressing*

### SHAVED PARMESAN 12.9 v/G

*Wild roquette, shaved parmesan and toasted pinenuts*

## SIDES

### PIZZA BREAD 9.9 v

*Garlic, Garlic & Cheese, Olive & Feta, Basil Pesto, Cheese & Bacon with a garlic base  
(Gluten-free bases available on request + \$3)*

### GARDEN SALAD 7.9 v/G

*Mixed lettuce, roma tomatoes, cucumber & Spanish onion drizzled with raspberry vinaigrette*

### STEAMED SEASONAL VEGETABLES 7.9 v/G

### BEER BATTERED FRIES 5/8.5 (Tapas) v

### FRESH BAKED SOURDOUGH ROLL 2

*Sorry we don't split bills,  
ATM facilities available*

## MAINS

### 300G EYE FILLET STEAK 33.9 G

*Served on rustic garlic mash with seasonal vegetables & your choice of jus: port, wild mushroom, seeded mustard, pink peppercorn or a compound butter*

### HERBED LAMB CUTLET 32

*Parmesan, fresh herb & garlic crumbed lamb cutlets served on a chat potato, baby spinach, fetta and tomato salad with Sirens own tzatziki*

### SIREN SURF & TURF 31 G

*250gm sirloin resting on sweet potato mash topped with sautéed prawns and hollandaise sauce*

### BBQ PORK RIBS 29.9 G

*American style pork ribs slow cooked and served with buttery corn on the cob, smashed chats and Siren's own smokey BBQ sauce*

### SPICY JAMBALAYA 31 G

*Taste of Creole with sautéed tiger prawns, spicy chorizo, chicken and red bell peppers tossed through rice with a smoky paprika passata sauce and topped with whole king prawns*

### POLLO CHORIZO 29.9 G

*Chicken breast stuffed with chorizo, sundried tomato & herbs resting on a roasted asparagus salad with bell pepper coulis*

### TASTE OF THE OCEAN 31

*Vodka battered or grilled Nile Perch, lemon pepper squid, garlic prawns and sautéed scallops served with a crisp garden salad and chunky chips*

### STUFFED MUSHROOM 24.5 V

*Portobello mushroom stuffed & roasted with fetta, pinenuts, Spanish onion & fine roasted peppers, topped with sweet potato shards*

### NILE PERCH 29

*Pan seared Nile Perch served on garlic mash & wilted spinach with basil pesto*

### FUNGI RISOTTO 24.5 V/G

*A trio of Swiss brown field mushrooms with caramelised leek, rocket & walnuts*

### KILLA PARMIGIANA 26.5

*Chicken schnitzel topped with Sirens own Kilpatrick Ssuce and a trio of cheeses. Served with garden salad & beer battered chips*

### SEAFOOD PAPAARDELLE 27.9

*Paparadelle pasta, calamari, prawns & scallops with cherry tomatoes, kalamata olives and shallots in a creamy rosé sauce*

## HOUSE MADE PIZZA 19.9

*(Gluten-free bases available on request + \$3)*

### MARGUERITA

*Bocconcini, fresh basil & roma tomato*

### TANDOORI CHICKEN

*Chicken, mushroom, Spanish onion, papadum and garlic yoghurt*

### PUMPKIN v

*Oven roasted pumpkin, pine nuts, baby spinach, fetta & Spanish onions*

### SICILIAN

*Chorizo, pepperoni, kalamata olives, blue cheese, fire roasted bell peppers and caramelised onion*

### BOURBON BELLY

*Bourbon infused pork belly, caramelised onion and roasted pear*

### HAWAIIAN

*Smoked leg ham & pineapple*

### TROPICAL

*Chicken, bacon, pineapple, BBQ sauce & aioli*

### MR CHORIZO

*Chorizo sausage, bacon, jalapeño's & haloumi*

### MEDITERRANEAN v

*Char grilled eggplant, zucchini, capsicum, marinated artichoke, fetta & kalamata olives*

### CARNIVORE

*Ham, beef, chorizo sausage, chicken, bacon, onion & BBQ sauce*

### FUNGI v

*Wild mushrooms, goat's fetta & fire-roasted capsicum on a pesto base*

### FRUTTI DI MARE

*Prawns, scallops, calamari & salmon on a creamy bechamel base with baby spinach, sun-dried tomatos & a subtle garlic chilli aioli*

### MR PEPPERONI

*Pepperoni, chili, parmesan & blue cheese with a Napolitano base*

### SOUVLAKI

*Marinated lamb, goat's fetta and semi-dried tomato topped with sweet potato crisps & balsamic reduction sauce*

TURN ANY PIZZA INTO A CALZONE WITH SALAD + \$4