

WHO'S DON TAPA?

A man from South America who journeyed across the Americas, Polynesia, Asia and Western Australia to bring to you a unique combination of flavors and seasonal produce from local farmers. Let us take you on Don's colorful and tropical journey. #buywesteatbest #farmtotable

**LET DON FEED YOU
AND YOUR GROUP**
\$55pp



Don Tapa
MENU

DON'S STREET EATS

| | |
|--|------------|
| ROOT CHIPS | 8 |
| Seasonal root vegetable crisps, Japanese curry salt | |
| FRESHLY SHUCKED OYSTERS | EA 4 |
| Jalapeño salsa or Chipotle BBQ'd | 1/2 DOZ 18 |
| KINGFISH POKE | 19 |
| Cucumber and daikon kimchi, sesame aioli, pomelo | |
| GOATS CHEESE PISCO WONTONS v | 15 |
| Brookah goat's curd, cauliflower cream, fresh apple | |
| SMOKED MANJIMUP POTATOES DF V GF | 16 |
| Loaded with raclette melted cheese | |
| Loaded with house smoked Berky bacon | |
| ORGANIC BEEF TATAKI | 7 |
| Soy ginger dressing, shiso and sesame | |
| ALPACA DEL DIA | 19 |
| Ask your waiter for today's creation | |
| PUMPKIN PATCH GF v | 18 |
| Ancho roast baby pumpkin, Cambrey sheep's milk feta, chimichurri | |
| MAHOR BRAISED PORK TACOS (6) | 17 |
| Pork shank, roast pineapple salsa, spiced peanuts, Aztec herbs | |
| | 38 |

PARILLA - WOOD FIRED GRILL

| | |
|---|------|
| ANTICUCHOS | EA 9 |
| CHICKEN - Gochujang and pickles | |
| PORK BELLY - 5 spice corn puree, jalapeño ponzu | |
| LAMB CUTLET - Chili miso jam, pawpaw salad | |
| SEASONAL VEGETABLES - Sheep's fetta, chimichurri | |
| CHEF'S ANTICUCHO BOARD | 30 |
| CHARGRILLED FREO OCTOPUS GF | 25 |
| Peruvian citrus salsa, sriracha and chicharrón | |
| STIRLING RANGES TRI TIP STEAK GF | 27 |
| Miso Aji Panka, soffritto verde, rocotto | |
| SHARE... OR NOT | |
| SEAFOOD MOQUECA GF | 29 |
| WA seafood, tomato, peppers, chili, coconut milk, lime, coriander, chargrilled corn bread | |
| ADOBO HALF CHICKEN GF | 24 |
| Papaya salsa, wild rice salad | |
| LAU LAU TROPICAL CURRY v | 24 |
| Seasonal vegetables with pineapple, mint and coriander salsa, lemongrass infused coconut rice, house roti | |

DON THANKS THE FOLLOWING WA REGIONS, FARMERS AND PRODUCERS FOR THIS SEASONAL MENU

Carvarvon, Geraldton, Mt Barker, Blackwood Valley, Stirling Ranges, Narrogin, Manjimup, Fremantle, Life Cykel Mushrooms and Phil's Veggie Patch just to mention a few...