



### *Humus with focaccia*

*Homemade tangy humus & fresh focaccia ... 900*

### *Cheese and Nibbles*

*Soft, hard and blue cheese, olives and salami, perfect with a bottle of wine... 2000*

### *Cheese & Spinach Triangles*

*Scrumdiddlyumcious, melt in your mouth... 1600*

### *Patatas Bravas*

*Traditional Spanish potatoes with salsa and cheese, sooooo good 1600*

### *Spicy Pumpkin Wedges*

*If you like baked pumpkin you will love our wedges, served with garlic aioli 1600*

### *Meatballs with Spicy Sauce*

*Tasty beef morsels smothered in a delicious chilli BBQ sauce 1600*

### *Satay Chicken Skewers*

*Served with a delicious, slightly spicy Peanut sauce 1800*

### *Nachos*

*Beef & bean nachos with guacamole & sour cream... Nom Nom Nom... 1800*

### *Chili Lime Prawns*

*Plump NZ Prawns, pan fried & reclining on sweet potato and aioli... yuuuuuum! 1800*

### *Tandoori Beef*

*Yummy Indian beef strips, luxuriating on a bed of lightly fried rice 1600*



*divi's*  
BAR • TAPAS • B&B

*There are many stories about the origins of tapas food... my favourite is that the Spanish publicans would give the patrons a small plate to place on top of their glass of wine to stop bugs from getting into their drink. They would serve small very salty food on these plates. The patrons would eat the food and need more drinks to quench their new thirst (created by the salty food) Cheeky buggers!*

*Now Tapas generally refers to small plates of food, to be shared and enjoyed amongst friends with drinks...*

*and you get to taste a few different things instead of having one big meal.*

*Open for Lunch and Dinner - Friday, Saturday, Sunday & Monday.*

*All prices include 15% VAT*