

STARTERS

Oysters · freshly shucked oysters, mignonette GF, DF	29 half / 56 doz
Grilled pizzetta · garlic confit, rosemary V	12
Dips · romesco, hummus, labneh, with grilled sourdough, dark rye, cumin crisp	16
Charcuterie · chefs' selection of Spanish small goods, guindillas, olives, house made pickles	30
Cheese · Valdeon (cow), Oveja al romero (sheep), Queso de cabra al vino (goat), Santa Teresa quince, cumin crisps	30

TAPAS

Atun · seared ahi tuna, beans, cherry tomato, kipfler, cornichons, egg, kalamata	29
Patatas bravas · chilli, saffron aioli, chives, citrus salt V, VG, GF	17
Cauliflower · romesco, feta crumbs	17
Queso de cabra · goats cheese croquettes, honey, toasted almonds	25
Octopus · black garlic, kipfler potatoes, capers, nduja dressing GF, DF	32
King prawns · chilli, garlic, garden herbs, sourdough	32

LARGE PLATES

Paella Verduras · courgette, piquillos, artichokes, tomato, snake beans, sea herbs V, GF	32 / + 9 prawn
Arroz Negro · cuttle fish ink, octopus, scallops, peas, saffron aioli GF	42
Lamb Shoulder · beans, sage, garlic, tomato GF	45
Spatchcock · baby carrots, garbanzos, chermoula butter GF	38
Bacalao · Galmesano and soft herbs crust, kipfler, wilted spinach, Riesling beurre blanc	38

SWEETS

Bica blanca · blueberry compote, berry coulis, glass biscuit, chantilly cream	20
Flan · anglaise, almonds GF	20
Chocolate Fondant · pistachio crumbs, vanilla bean ice cream	20
Amaretto Pear · coconut yoghurt, anzac biscuit V	20

