



## MEZZE

Sprouted wheat sourdough, pumpkin seed oil, pepita <sup>(DF)</sup>	4
Marinated olives, candied citrus rinds, fennel pollen <sup>(VV+GF+DF)</sup>	9
Pumpkin guacamole tostadas with tomatillo verde <sup>(VV+GF+DF)</sup>	10
Grilled baby octopus, chorizo, lemon and oregano	18
Pacific oysters, fennel salad, spiced pancetta <sup>(GF, DF)</sup>	15
<i>* Please ask your server for the daily offering</i>	
The Iris Antipasti	45
Two cheeses, sliced Spanish cured meats, pickles, olives, bread	

## TAPAS

*Served in sets of 3*

Cantabrian anchovies, tomato migas bread, crème fraiche	19
Serrano Jamon and manchego croquettes	15
Prawns a la plancha, guanciale and ajo blanco <sup>(GF+DF)</sup>	21
Cumin spiced fried fish soft tacos, cabbage and fennel slaw	17
Grilled gem lettuce, dressed Spanner crab, avocado mojo verde <sup>(GF+DF)</sup>	24

## FLATBREADS

Vongole baked in white wine, garlic, cream and parsley	21
Raw lamb tartare, minted labneh, guindilla peppers	22
Moroccan grilled chicken pide, tahini and sumac yoghurt	18
Wild mushroom, globe artichoke and aged Manchego <sup>(V)</sup>	19



## VEGETABLES

Winter cracked wheat tabbouleh, pomegranate and sumac <sup>(V+DF)</sup>	13
Heritage tomatoes, cucumber, greek basil, olives, halloumi <sup>(V+DF)</sup>	17
Grilled courgettes, fresh ricotta, lemon, caper and raisin <sup>(V+GF)</sup>	13
Grilled figs, stracciatella, walnut, rocket, vincotto <sup>(V+GF)</sup>	21
Spiced cauliflower, spinach and chickpeas, red sorghum dukkah <sup>(VV+GF)</sup>	12
Patatas bravas, Pecorino di Fossa and fried rosemary <sup>(V+GF)</sup>	16

## RACIÓN

Pumpkin and ricotta ravioli, burnt honey and chestnut vinaigrette <sup>(V)</sup>	27
Õra King salmon crudo, blood orange escabeche, shiraz gin caviar <sup>(GF+DF)</sup>	24
Redclaw crayfish, fregola, manzanilla sherry, tomato	31
Spicy lamb and chorizo albondigas, coriander and mint yoghurt	18
Pincho pork ribs glazed in fino and macadamia nut honey <sup>(GF+DF)</sup>	28
BBQ beef short rib, black cabbage and truffle salsa verde <sup>(GF+DF)</sup>	42
Latin spiced Wagyu Picanha, chimichurri rojo <sup>(GF+DF)</sup>	44

## SWEETS

Fig-misu - mascarpone mousse, spiced fig, chocolate and Marsala	14
Toffee apple churros with Fior di latte ice cream	16
Warm dark chocolate tart, sour cherry, turkish delight	14

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