



MEZZE

House-made garlic and rosemary focaccia, roasted red peppers ^(VV+DF)	6
Marinated olives, candied citrus rinds, fennel pollen ^(VV+GF)	9
Pumpkin guacamole tostadas with tomatillo verde ^(VV+GF)	13
Baba Ghanouj with freshly grilled bread ^(VV)	13
Grilled baby octopus, chorizo, lemon and oregano ^(GF+DF)	19
Handmade burrata with heritage tomatoes + balsamic and basil	28
The Iris Antipasti	45
Two cheeses, sliced Spanish cured meats, pickles, olives, bread ^(GFO)	

TAPAS TO SHARE

Served in sets of 3

Cantabrian anchovies, tomato migas, crème fraîche	19
Jamon Serrano and Manchego cheese croquettes	17
Cumin spiced fried fish soft tacos, cabbage and fennel slaw ^(DFO)	19
Prawns a la plancha, guanciale and ajo blanco ^(GFO+DF)	25

FLATBREADS

Vongole baked in white wine, garlic, cream and parsley	21
Moroccan grilled chicken pide, parsley, tahini and sumac yoghurt	19
Wild mushroom, globe artichoke and aged Manchego cheese ^(VVO)	19

GF: Gluten Free, DF: Dairy Free, V: Vegetarian, VV: Vegan, O: Dietary Options Available



SALAD & VEGETABLES

Spring tabouleh, cracked wheat, pomegranate and sumac ^(V+DF+GFO)	15
Grilled baby zucchini, fresh ricotta, lemon, caper and raisin ^(V+GF)	15
Spiced cauliflower, spinach and chickpeas, red sorghum dukkah ^(VV+GF)	14
Patatas bravas, Pecorino di Fossa cheese and fried rosemary ^(V+GF)	17

MEATS & SEAFOOD

Kingfish ceviche, tomato jelly, baby cucumber ^(GF+DF)	26
Fino glazed pork belly with macadamia nut dukkah ^(GF+DF)	29
BBQ Harissa chicken, corn and coriander salsa, lime crema	32
Slow cooked lamb shawarma, coriander, tahini yoghurt, grilled bread ^(DFO)	36
Latin spiced Wagyu picanha steak, chimichurri rojo sauce ^(GF+DF)	44

SOMETHING SWEET

Fig-misu - mascarpone mousse, spiced fig, chocolate and marsala	14
Toffee apple churros with Fior di latte ice cream ^(GFO)	16
Warm dark chocolate tart, sour cherry, Turkish delight	14

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