



APERITIVO

ACEITUNAS MARINADAS ^{GF, VV}

Marinated olives **11**

TOMATE TRITURADO EN PAN ^{V, VVO}

Crushed tomato on grilled bread with shaved manchego + garlic. 3 or 5 pieces **14/23**

CROQUETTES OF THE DAY

Please ask your waiter for today's croquettes. 3 or 5 pieces **16/26**

PLATO DE PASTOREO

Sliced cured meats + Manchego w quince paste, marinated + pickled vegetables, grilled bread **46**

TAPAS

PATATAS BRAVAS ^{GF, V}

Sliced potatoes, baked + fried with pecorino, paprika, spicy sauce + saffron aioli **19**

ANCHOAS EN PAN CRUJIENTE

Cantabrian anchovy fillets on migas bread with crème fraîche. 3 or 5 pieces **19/31**

CHORIZO A LA SIDRA ^{GF, DF}

Chorizo glazed in cider **27**

SALMÓN CRUDO ^{GF, DF}

Øra King salmon crudo, chorizo oil, pickled red onion + kiss peppers **28**

GAMBAS DE TIGRE A LA PLANCHA ^{GF, DF}

Grilled tiger prawns with guanciale, garlic + romesco sauce. 3 or 5 pieces **31/49**

CALAMAR ENSALADA

Shaved cuttlefish salad with ajo blanco, pickled grapes, sorrel + cucumber **23**

BISTEC TARTAR ^{DF}

Wagyu tartare on grilled cornbread, chorizo oil + saffron aioli. 3 or 5 pieces **26/39**

PULPO BEBE ^{GF, DF}

Grilled baby octopus with chorizo, lemon + oregano **25**

EMPANADAS DE CORDERO

Lamb empanada, chimichurri verde + lime crema. 3 or 5 pieces **19/31**

BRUSCHETTA DE CANGREJO

Fraser Isle spanner crab bruschetta with saffron aioli + crushed avocado. 2 pieces **29**

IMPORTANT NOTICE REGARDING ALLERGIES AND DIETARY REQUESTS.

As much as we try to provide for all dietary requirements, all dishes are not suitable for those with an anaphylactic allergy, due to the potential traces of allergens in the working environment and supplied ingredients.

Please inform a member of staff of any food allergies or dietary requirements.





RACIONES

PAELLA DE MARISCO ^{GF, DF}

Australian Bay Lobster, shellfish, chicken, chorizo in spicy tomato rice **59**

BISTEC EN SALSA ^{GF, DF}

200g Black angus tenderloin with salsa escabeche + beef fat vinaigrette **49**

BERENJENA AL HORNO ^{VV, GF, DF}

Baked + glazed eggplant with roasted capsicum, chickpea + zucchini ragu **36**

HOMBRO DE CORDERO

Slow roasted lamb shoulder with escalivada + lamb sauce (*sharing for 2 people*) **75**

BARRAMUNDI DE HINOJO CONFITADO

Infinity Blue barramundi w confit fennel, mussels + saffron cream **44**

CHULETA DE CERDO

Char grilled pork cutlet w red pepper jam + rainbow chard braised in cider **47**

PIMENTON POLLO

Spanish-style roasted chicken with grilled sweet corn salsa + chimichurri rojo **44**

ENSALADA

ENSALADA DE TOMATE ^{GF, VV}

Heritage tomato salad with pickled red onion, chives + shallots **18**

LECHUGA GEMA BEBE ^{GF}

Baby gem hearts with Salmorejo, shaved bottarga, soft herbs, fried tostada **19**

BANQUET MENU AVAILABLE FOR TABLES OF FOUR OR MORE GUESTS. \$75^{PP}

TO START

Croquettes of the day (*Please ask your waiter for today's croquettes*)

Ōra King salmon crudo, chorizo oil, pickled red onion + kiss peppers

Chorizo glazed in cider ^{GF, DF}

TO FOLLOW

Spanish-style roasted chicken with grilled sweet corn salsa + chimichurri rojo

Slow roasted lamb shoulder + escalivada + lamb sauce

Patatas Bravas baked + fried with pecorino, paprika, spicy sauce + saffron aioli ^{GF, V}

Heritage tomato salad with pickled red onion, chives + shallots ^{GF, VV}

TO FINISH

Basque cheesecake filled doughnuts + burnt Seville orange caramel

Olive oil parfait, chocolate mousse + smoked almond praline ^{GFO}

20 UPGRADE

Infinity Blue barramundi w confit fennel, mussels + saffron cream

Toffee apple churro tart with fior di latte ice cream

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

Please note: There is a 1.3% surcharge on all card purchases.
A 10% surcharge applies every Sunday and a 15% surcharge applies on public holidays.

