

## Bread **ALL 5**

### HOUSE BREAD

Cold press extra virgin Dionysus robust, cultured butter

### PAN TUMACA

Grilled ciabatta, roasted garlic and fresh tomato blend

## Pintxos **ALL 6**

### SMOKED MUSSELS

On a sourdough bruschetta croute

### CROQUETAS

Jamon iberico, duck and truffle ghee, manchego b chamel

### SMOKED TUNA MOUSSE

Served on potato crisp and caramellaized onions

### PIQUILLO ROASTED PEPPER

Stuffed with mud crab meat and prawn's cutlets in romesco

### SMOKED PORK EMPANADAS

With watercress and cultured milk aioli

### SEARED SCALLOPS

With horseradish cr me fraiche, pickled radish and tarragon gremolata

## Bocatas **ALL 10**

The name "bocata" comes from the popular Spanish expression "bocadillo" that means succulent sandwich, bocata is a short succulent sandwich with rustic bread

### JAMON AND TOMATO

### SUCKLING LAMB AND GARLIC SAUCE

### MORCILLA BLOOD SAUSAGE

With rustic bread and baby pepper

### SMOKED OCEAN TROUT

On rustic crouton with salmorejo

### GOAT CHEESE CHURROS

With mojo verde

### BUTIFARRA BLANCA

Suckling pig sausage, pine and brown mushrooms, herbs gremolata

### CHORIZO

On bruschetta

### SEMOLINA ROLL

With roasted pumpkin, ricotta and pine nuts, fresh tomato

### TORTILLA DE PATATA

Spanish omelette on ciabatta with garlic sauce

### SUCKLING PIG AND ROMESCO

### CHORIZO AND GARLIC SAUCE

### SILVERBEET AND BROCCOLINI

With toasted almonds and sultanas

### SEASONAL VEGETABLES

In ceviche

### PAN TOSSED SQUIDS In pil pil

### VUELTAS

Seared Black angus tenderloin served sliced with balsamic and extra virgin

### BRAISED WAGYU SKIRT

Studded on a mustard mash

### ROASTED PORK BELLY

In balsamic with apple sauce

### CHARCUTERIE BOARD WITH BREAD

## Tapas de Verdura **ALL 9**

### PATATA BRAVAS

Roasted potatoes with capsicum and chilli sauce "brava"

### SETAS

Sauteed mixed mushroom with garlic

## Tapas de Chef **ALL 13**

### BUTIFARRA BLANCA

Suckling pig sausage, pine and brown mushrooms, herbs gremolata

### SAUT  ED BABY OCTOPUS

Crispy potatoes and roasted pepper, balsamic pesto

### CARPENTARIA KING PRAWNS SPLIT

Pan roasted in "pil pil", lemon thyme pangrattato

### CHARRED HOUSE CHORIZO

With saut  ed Alubia white beans