

Breads

HOUSE BREAD - 8 v*

Served with cold press extra virgin olive oil and Modena balsamic vinegar

PAN TUMACA - 12 v*

Grilled ciabatta bread with roasted garlic paté, fresh tomato and salmorejo sauce

SPANISH OLIVES - 17 v*

Served with house bread and boquerones anchovies

Tapas ONE PIECE PER SERVE

SEMOLINA ROLL - 8 v

Served with roasted pumpkin, ricotta, pine nuts and fresh tomato

ROASTED PIQUILLO BABY PEPPER - 8 GF

Stuffed with QLD mud crab meat and Carpentaria prawn cutlets

SMOKED PORK EMPANADA - 7

Watercress and cultured milk aioli

PAN TOSSED QLD SCALLOP - 8 DF

Crispy tuile, leek and potato puree with romesco salsa served on shell

MORCILLA - 7

House blood sausage, rustic bread and piquillo with garlic aioli

CROQUETA - 8

Jamon iberico with romesco, beetroot purée and manchego béchamel sauce

GOAT CHEESE CHURRO - 7 v

Yarra Valley goat cheese, served with mojo verde sauce

Oysters

NSW ROCK OYSTERS GF DF **1/2 DOZ** **1 DOZ**

Natural with lemon **29** **52**

Kilpatrick **32** **59**

Natural with flying fish roe **32** **59**

Entrees

ANTIPASTI BOARD - 40

Served with house bread, pickled onion and piquillo

MIXED MUSHROOMS TRIFOLATI - 22 v* GF DF

Sautéed mushrooms with asparagus and eschalots

SAUTÉED ORGANIC MUSSELS - 25 DF

Crispy sourdough, white wine and saffron infused fennel, chorizo

BUTIFARRA BLANCA - 24 GF DF

Suckling pig sausage, pine mushrooms, with eschalots and asparagus

SAUTÉED BABY OCTOPUS - 24 GF DF

Sautéed with spicy dill and chilli served with homemade sauce

CARPENTARIA KING PRAWNS SPLIT - 33

Pan roasted in pil pil and salsa served with crispy croutons

CHARRED HOUSE CHORIZO - 23 GF

With sautéed Alubias beans

BERKSHIRE PORK BELLY - 29 GF DF

Roasted in balsamic vinegar, with red rose rhubarb and apple martini purées

HALOUMI CHEESE SALAD - 19 v GF

With organic baby beets, mixed leaves, beetroot vinaigrette and romesco sauce

ROCKET AND PEAR SALAD - 19 v GF v*

With roasted walnut, shaved parmesan with balsamic glaze and extra virgin olive oil

Sides ALL 10 v GF

TAROZ OF YELLOW POTATOES MASHED, SAUTÉED ONIONS AND GREEN BEANS

HERBED ORGANIC CARROTS AND ROASTED PUMPKIN WITH OLIVE OIL

ROASTED POTATOES INFUSED WITH ROSEMARY AND THYME

GRILLED MIXED MUSHROOMS SAUTÉED IN EXTRA VIRGIN OLIVE OIL

TOMATINA OF SLICED MARINATED TOMATOES, BABY CAPERS AND OREGANO WITH BALSAMIC GLAZE

GREENS OF SAUTÉED SPINACH AND POACHED BROCCOLINI

ALUBIAS WHITE BEANS IN A COOKED CHORIZO BASED SAUCE

