



TAPAS

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| MARINATED MIXED OLIVES (VG) | \$9 |
| PATATAS BRAVAS (V) | \$12 |
| TRUFFLE CROQUETTES Truffle & manchego croquettes, truffle mayo (4pc) (v) | \$13 |
| CHORIZO CROQUETTES, AIOLI (4PC) | \$13 |
| HOUSE-MADE EMPANADAS Brisket & cheese (2pc) mushroom & cheese (2pc) (vo) | \$18 |
| GARLIC AND CHILLI PRAWNS With sourdough (gfo) (df) | \$20 |
| CRUMBED LAMB, TOMATO SALSA (DF) | \$15 |
| SAUTÉED BROCCOLINI Garlic, chilli, almond flakes (vg) (gf) (df) | \$12 |
| CARAMELIZED PORK BELLY mango chutney, grilled sourdough (gfo) | \$14 |



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| SALT & PEPPER FRIED CALAMARI Lemon myrtle mayo (gf) | \$17 |
| GRILLED HALLOUMI Orange and rocket, honey dressing (v) (gf) | \$15 |
| PORK BELLY CHORIZO Cooked in cider, grilled sourdough (gfo) (df) | \$17 |
| BEETROOT CURED SALMON With yoghurt, dill, tapioca crackers (gf) | \$16 |
| CHIPS Kewpie mayo, tomato sauce (v) (gfo) | \$10 |
| KARAAGE Fried chicken with chilli mayo (gf) (df) | \$16 |
| OCTOPUS TENTACLE With romesco sauce, fried capers (gf) (df) | \$18 |



MAINS

SEAFOOD LINGUINI

\$30

Calamari, prawns, clams, barramundi, octopus, cherry tomato, white wine, garlic, parsley, bottarga, chilli

FREE RANGE CHICKEN PARMA

\$30

Mozzarella, prosciutto, basil, napoli sauce, chips, salad

BEER BATTERED BABY BARRAMUNDI

\$28

Tartare sauce, chips, salad

250G PORTERHOUSE STEAK

\$35

Your choice of sauce (red wine jus, green peppercorn, mushroom or café de Paris) with chips & salad (gfo) (dfo)

HOUSE MADE RICOTTA GNOCCHI

\$27

Pumpkin creamy sauce, parmesan, and crispy prosciutto (vo)

RIGATONI PESTO

\$26

Sautéed vegetables, shaved parmesan (vg)

SLOW COOKED LAMB SHANK

\$34

Served with eggplant lasagne

ARGENTINEAN GRILLED HALF CHICKEN

\$29

Chimichurri, garlic mash potatoes, broccolini (gf)



BURGERS

WAGYU BEEF BURGER

\$26

Bacon, onion, pickles, cheddar cheese, house black garlic aioli, brioche bun with chips (gfo)

FRIED CHICKEN BURGER

\$26

Onion, pickles, cheddar cheese, lettuce, sriracha mayo served with chips (gfo)

VEGGIE BURGER

\$26

Chickpea and quinoa patty, avocado, cheddar cheese, chilli jam, kewpie mayo served with chips (v) (vgo) (gfo)

SALADS

GARDEN SALAD

\$9

(v) (vg) (gf) (df)

GRILLED PUMPKIN

\$15

With rocket, whipped goat cheese, balsamic and honey dressing (v) (vgo) (gf)



SHARING PLATTERS

CHEESE

\$22

Manchego, camembert, roquefort blue, quince paste, pear, walnuts & served with lavosh (gfo)

CHARCUTERIE

\$26

Jamón serrano, salami, cured chorizo & served with sourdough (gfo)

VEGAN CHARCUTERIE

\$20

Hummus, olives, house pickles, vegan cheese, marinated tofu, carrot tabouli, fruit & served with crackers (vg) (gf)

DESSERTS

CHURROS

\$14

Served with chocolate sauce (v)

WHITE CHOCOLATE PANNA COTTA

\$14

Served with brownie brittle, strawberry coulis, fruit