

MENU

TAPAS to share

Jamon & Bechamel Croquettes w/ romesco sauce	\$22
Vegetarian Empanadas w/ bravas sauce	\$21 v
Crispy Karaage chicken	\$19 df/gf
Malaysian spiced fried squid w/ aioli	\$22 df/gf
Abrolhos Scallops w/ lemon butter	\$40 gf
Peruvian green rice w/ charcoal grilled eggplant	\$22 vc/df/gf
Pan fried ricotta gnocchi stuffed w/ saltbush and macadamia pesto, served in a creamy macadamia sauce	\$24 v
Fried pumpkin gnocchi w/ gorgonzola sauce & activated pepita seeds	\$18 v
Margra Lamb skewers w/ mojo verde & mint pangrattato - Tofu option available	\$26 df \$22 vc/df/gf
Kaffir lime Prawn skewers w/ chilli jam	\$26 df/gf
Blackened Rump w/ onion jam & red wine jus	\$36 df/gf
Fried pork belly w/ Nahm jim caramel	\$32 df/gf
Charcoal grilled Duck breast served w/ wild mushroom risotto	\$36 gf
Full blood Wagyu beef shin MBS9+ red wine braised, served on Paris mash	\$42 gf
Fattoush salad	\$18 v/df
Shredded Green Papaya salad	\$18 vc/df/gf
Patatas Bravas	\$16 v/df/gf
Crispy Rosemary Potatoes	\$16 vc/df/gf

BANQUET

Jamon & Bechamel
Croquettes
w/ romesco sauce

Crispy Karaage chicken

Fattoush Salad

Kaffir lime prawn
skewers w/ chilli jam

Patatas Bravas

Blackened Rump
w/ onion jam &
red wine jus

Churros
w/ Spanish caramel
& warm chocolate ganache

\$65pp

minimum 2 people

DESSERT

Orange and brandy caramel
glazed Crepes w/ King Island
double cream \$20

Churros w/ Spanish caramel
& warm chocolate ganache \$18

Deconstructed white chocolate
& orange cheesecake w/ fresh
strawberries \$18 gf

Corkage \$7pp

VE: Vegan | GF: Gluten Free | DF: Dairy Free | V: Vegetarian

10% Surcharge on Sundays & Public Holidays