

PARA PICAR SMALL PLATES

OSTRAS DEL PACÍFICO 34/64 GF, DF, A

NATURAL fresh lemon

VINAIGARLETTE cava vinegar

KILPATRICK baked with crispy jamón, sherry, worcestershire

ACEITUNAS ALIÑADAS 8 mixed marinated spanish olives VE, GF

PAN CON TOMATE 11 grated tomato, garlic, olive oil, sourdough VE, GFO



CURADO CURED MEATS 40G

JAMÓN IBÉRICO 19 Muñoz rojo jamón ibérico, olive oil GF, DF

WAGYU CECINA 21 air-dried wagyu beef mbs 7-9 GF, DF

JAMÓN SERRANO 14 Muñoz rojo jamón serrano, olive oil GF, DF



TAPAS CLASICAS CLASSIC TAPAS

QUESOS 27 spanish cheeses, santa teresa quince paste, berries, crisp bread V, GFO

PICOS 13 assorted open sandwiches with anchovies, jamón serrano, goat cheese GFO

PATATAS BRAVAS 14 traditional potatoes with brava sauce V, DF, LG

CEVICHE DE ATÚN 23 tuna, orange, chilli, shallot, crispy bread DF, GFO, I

COLIFLOR FRITA 14 fried cauliflower, yogur de romero, paprika dressing V, LG

SETAS 20 sautéed mushrooms, soft egg, truffle butter, manchego V, DFO

TORTILLA DE PATATAS 19 spanish omelette, mojo rojo, guindillas GF, DF

CABRA 21 baked goats cheese, romesco, pine nuts, crispy bread V, GFO

BROCCOLINI 14 grilled broccolini, pistachios, romesco V, DF, GFO

PIQUILLO 21 goats curd stuffed spanish sweet peppers, chimichurri V, GF

CROQUETA OF THE DAY 17 ask for today's special



TAPAS DE LA CASA HOUSE TAPAS

ALBÓNDIGAS 23 beef & chorizo meatballs, manchego, sourdough GFO, DFO

CHORIZO 23 glazed chorizo bites, spanish onion relish & grilled bread GFO

SALCHICHA 19 spiced lamb sausage baked over broadbean stew, yoghurt GF, DFO

TORREZNOS 24 crispy pork belly, seville orange glaze, green olives DF, LG

PULPO 27 pan-fried octopus, chorizo, chat potato & paprika hummus GF, DFO, I

PINCHO 20 grilled lamb rump skewer, chimichurri GF, DF

CALAMARES 22 fried baby squid, fennel salt, aioli DF, LG, I

GAMBAS (2) 19 butterflied jumbo prawns, herb butter, paprika oil GF, DFO, A



DIETARIES: **GF**-GLUTEN FREE | **GFO**-GLUTEN FREE OPTION | **LG**-LOW GLUTEN |
DF-DAIRY FREE | **DFO**-DAIRY FREE OPTION | **V**-VEGETARIAN | **VE**-VEGAN
SEAFOOD: **A**-AUSTRALIAN | **I**-IMPORTED | **M**-MIXED

PAELLA TO SHARE

SERVED WITH PEAS, CHERRY TOMATOES & SAFFRON RICE GF, DF

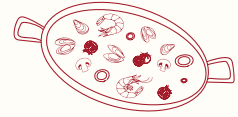
MARISCOS 65 king prawns, calamari, mussels, clams, pimientos M

MIXTA 69 chicken, king prawns, calamari & semi-curado chorizo M

POLLO 58 chicken, semi-curado chorizo, morcilla, mushrooms, pimientos

VERDURAS 52 mushrooms, asparagus, artichokes, broadbeans, pimientos VE

NEGRA 61 squid ink rice, scallops, mussels, clams, navarra capsicum, aioli M



RACIONES MAINS

SMALL PLATES

POLLO ASADO 37

grilled half chicken, roasted baby chats, mojo verde, paprika oil, grilled lemon GF, DF

MEJILLA DE RES 39

braised & roasted beef cheek, mash potato, malbec jus GF

PESCADO 40

pan-roasted salmon, vino blanco sauce, grilled asparagus, coral tuile, parsley oil GF, A

LARGE PLATES

CARNE 74

600g dry-aged diamantina black Angus sirloin on the bone, mbs 3+, malbec jus GF, DF

CORDERO 85

slow roasted whole lamb shoulder, lamb gravy, grilled lemon GF, DFO



POSTRES DESSERT

TARTA DE SANTIAGO 16 warm almond tart, berry coulis, vanilla icecream GF

CREMA CATALANA 16 citrus spiked rich custard topped with brûlée GF

CHURROS 15 with cinnamon sugar & your choice of dulce de leche or warm chocolate sauce

BASQUE CHEESECAKE 17 burnt basque cheesecake, berries, hazelnut praline, chocolate sauce GF



BANQUET MENUS

MIN. 2 GUESTS

DEGUSTACIÓN 1 69PP

PAN CON TOMATE
ACEITUNAS ALIÑADAS
COLIFLOR FRITA
GAMBAS
SALCHICHA
PATATAS BRAVAS
POLLO ASADO
ENSALADA VERDE
ADD CHURROS +5PP

FESTIVAL 1 89PP

OSTRAS NATURAL
JAMÓN SERRANO
PAN CON TOMATE
CROQUETAS
PINCHO
PAELLA MIXTA
BROCCOLINI
TARTA DE SANTIAGO

10% SURCHARGE ON WEEKENDS | 20% PUBLIC HOLIDAY SURCHARGE
PLEASE NOTIFY STAFF OF ANY DIETARY REQUIREMENTS