

CHARCUTERIE ... to start with

JAMÓN IBÉRICO [sliced paper-thin on our flywheel slicer] 28

(50grams) 18 months cured Jamón Ibérico from Extremadura, Spain
w Pan con Tomato [char-grilled house sourdough rubbed with
tomato] and extra virgin olive oil (nf/gfo)

TAPAS ... smaller plates to share

PAN DE CASA house sourdough bread

Plain (v/nf)

4.5

Catalan style w rubbed tomato and extra virgin olive oil (v/nf)

6.5

ACEITUNAS aliñadas

9

Warmed olives w Mediterranean herbs (gf/v/nf)

CROQUETA de SETAS y TRIGO SARRACENO

6.5 ea

Buckwheat & Mt Macedon mushroom croqueta w roast vegetable salsa (v)

TORTILLA de PATATA

11

Spanish potato omelette w organic eggs,
red piquillo peppers, confit garlic, onion & aioli (gf/v/nf)

PATATAS BRAVAS

10

hand-cut confit potatoes with aioli & salsa brava (gf/v/nf)

PINCHOS MORUNOS

19

marinated chicken skewers, spiced yoghurt (gf/nf)

SALMON CURADO

19

beetroot cured salmon, pickled radishes & beetroot, apples,
smoked goats cheese, fresh horseradish, lavosh (gfo/nf)

CHORIZO a la SIDRA

20

chorizo in Asturian cider reduction, caramelized apple & prunes and
watercress (gf/nf)

CALAMARES FRITOS

21

Sth Australian squid dusted w flour & deep-fried s/w tempura saltbush,
rosemary & squid-ink aioli (gfo/nf)

GAMBAS al AJILLO

28

Australian King prawn w confit garlic, chilli, white wine & parsley (gf/nf)

VERDURAS ... vegetables sides

COGOLLOS

baby cos lettuce w Manchego cheese emulsion, crispy Jamón Serrano
shards, vinaigrette w piquillo peppers, hazelnut & mustard (vo/gf)

ENSALADA de COLIFLOR

raw & roasted cauliflower, saffron yoghurt, dried figs & apricots,
pomegranate, anchovies and dukkah (nuts & seeds) (gf/vo)

JUDIAS VERDES

char-grilled green beans, hummus, Granny Smith apples,
pine nut dressing & smoked paprika (gf/v)



v - vegetarian gf - gluten free nf - nut free
[vo - vegetarian option gfo - glutenfree option]

RACIONES ... larger plates to share or for yourself

COCA de CALABAZA

crispy olive oil based pastry w roasted pumpkin, caramelized onions, goats cheese, basil salsa verde, spinach & dukkah (v)

23

ALBONDIGAS

aromatic lamb meatballs w tomato salsa & whipped feta, peas & potatoes (nf)

24

CARRILLERAS

24hrs slow-cooked beef cheeks, truffled potato puree, wild mushroom sauce and turmeric brioche (gfo/nf)

34

SUQUET de PESCADORES

Catalan-style fish casserole with WA butterfish fillet, diamond clams, potatoes, saffron, romesco sauce & lime-ginger air (gf)

38

PAELLA de POLLO y CHORIZO (min 2 persons - allow 25 min)

traditional paella w saffron rice, free-range chicken, chorizo and green & lima beans (gf/nf)

29pp

ASADO de WAGYU

Gippsland 100% grass-fed Wagyu flank steak, char-grilled to order s/w Fondant potatoes filled with red & green mojo, aioli (gf/nf)

39

POSTRES ... sweets to finish

CHURROS y CHOCOLATE

deep-fried churros [Spanish donuts] w warm chocolate dipping sauce (nf)

14

CREMA CATALANA

Vanilla bean & citrus-flavoured caramelized custard cream (gf/nf)

14

TARTA de SANTIAGO

Galician almond tart, poached rhubarb coulis w vanilla crème fraîche (gf)

14

PLATO DE QUESOS

small [75g] 18

large [150g] 28

served with house lavosh crackers & condiments

Manchego Cheese - Don Juan / Castilla la Mancha

cured & firm sheep's cheese with rich, nutty aroma

Mahon Curado - Menorca / Balearic Islands

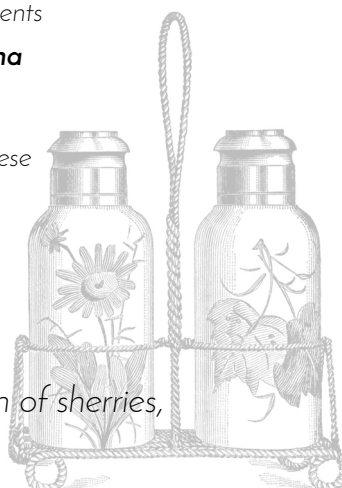
Naturally cave-matured unpasteurized cow's milk cheese

San Simón - Galicia

lightly smoked cow's milk cheese, rich & creamy

COFFEE and TEA/HERBALS

... or see our wine / drinks list for a selection of sherries, dessert wines or digestivos



*Local & Australian seafood & fish from sustainable fisheries
Free range chooks and eggs / Victorian beef, lamb and pork*