



tapas

V	Breads, oil & hommus, olives	\$ 8	
V G	Chilli salted macadamia nuts	\$ 7	
G	Oysters ½ doz <i>Cucumber & harissa granita</i>	\$ 19	½ doz
G	<i>Grilled chorizo & manchego</i>	\$ 21	½ doz
G	<i>Natural, red wine vinegar & shallots</i>	\$ 18	½ doz
	Tapa ~ <i>green olive tapenade, silver anchovy, basil sorbet, crouton</i>	\$3.5	ea
	Tapa ~ <i>octopus, chorizo, aioli, crouton</i>	\$3.5	ea
V G	Marinated house olives	\$7	
	Jamon Serrano	\$13	50g
	Jamon Iberico	\$24	50g
	Tasting plate ~ <i>pickled octopus & olives, eggplant & labne, cajun cuttlefish, pork terrine, chorizo, breads</i>	\$ 31	
G	Grilled chorizo, cider	\$ 9	
V	Sweet corn & cheese croquettes	\$ 14	
V	Wild mushrooms, sherry cream, house made olive bread	\$ 14	
	Crab morsels, cucumber, salmon roe	\$ 16	
V	Fried goats cheese, orange blossom honey	\$ 16	
	Pickled octopus salad, anchovies, tomato bread	\$ 16	
	Chicken liver pate, moscato jelly, toasts	\$ 14	
G	Scallops, pork & chorizo sausage, saffron apple sauce	\$ 18	
	Duck 2 ways, pear & rocket salad	\$ 16	
	Spicy venison & pork meatballs	\$ 13	
V G	Patatas bravas, romanesco, aioli	\$ 9	
	Chicken empanadas, chutney	\$ 14	
G	Whole baked rainbow trout, stuffed w bacon, almond & pepper salad	\$ 25	
V G	Goats cheese, pepper & sweet corn tortilla	\$ 10	
V	Ensalada mixta, labne crouton, house dressing	\$ 12	
G	Grilled squid, semi dried baby tomato & chorizo salad	\$ 16	
G	Crispy chicken skin kingfish, eggplant	\$ 18	
V	Green tomato chutney & fried lentil bread salad	\$ 14	
G	Sizzling garlic prawns ~ <i>add chilli</i>	\$ 24	
G	Braised beef cheeks, chorizo, mushrooms	\$ 19	
	Amelia park lamb truffles, pea & mint puree	\$ 18	
	Chickpea battered prawns, guacamole, aioli	\$ 16	
G	Chilli chorizo mussels	\$ 20	
G	600g Amelia park aged rib eye, patatas, tomato salad, jus	\$ 45	
G	Rustico paella	\$ 38	for 2

pizza

V	Tomato, basil oil	\$ 12
	Braised lamb, green tomato chutney, yoghurt	\$ 15
	Chicken, peppers, goats cheese	\$ 15
	Chorizo, prawn	\$ 15

sweet & cheese

	Passionfruit tart, confit lemon	\$ 14
	Churros con chocolate	\$ 13
G	Pannacotta, honeycomb	\$ 14
G	Pedro Ximinez choc pot	\$ 12
V	Spanish cheese plate ~ <i>queso manchego & valdeon, fig bread, fruit compote</i>	\$ 17
V G	Manchego cheese, honey & truffle oil	\$ 9
V G	Valdeon "blue" cheese, pear	\$ 9

10% Surcharge on Public Holidays applies