

Pintxos

House bread

Extra virgin olive oil and cultured Butter 4 V/NF
Roasted garlic and tomato “tumaca” 5 V/NF

Manzanilla Olives 11

Cantabria anchovies & boquerones, salted almonds

Fresh Moreton rock oysters

Natural 4.5

Aged balsamic and extra virgin olive oil DF/GF/NF 5

Crujyente de Jamon, crème fraiche, dill GF/NF 6

Piquillo peppers 6

stuffed with crab and king prawns GF

Seared scallop 6

horseradish béchamel, pickled radish and tarragon gremolata GF/NF

Goat cheese churro 6

mojo verde sauce V/NF

Croqueta 5

Jamon iberico & truffle ghee, manchego béchamel

Tapas

Grilled haloumi 16

baby beets and watercress, basil pesto and beetroot dressing GF/V

Burrata 18

figs and “Vincotto” cooked must of tempranillo, Jamon dust GF/NF

Grilled chorizo 16

sautéed Alubias white beans GF/DF/NF

Berkshire pork belly 17

slow Roasted in balsamic, rhubarb and apple P/NF

Grilled baby octopus 16

crispy potatoes and roasted pepper P/NF

Local King Prawn 18

Tossed in Pil Pil P/NF

Grilled squid 17

zucchini and silver beet, pimiento romesco salsa P

Cured

Served with house bread extra virgin olive oil and aged balsamic

Charcuterie Board, selection of the house 25

Jamon Iberico “Bellota Puro” Julian Martin 28 MONTHS 50gr 30

Parma prosciutto, Consorzio Parma, Italy, 24 MONTHS 50gr 23

Wagyu Bresaola 50gr 23

Second

House Pasta 25

Rotolo of fresh ricotta cheese and smoked pumpkin, roasted pine nuts and basil pesto, sage and Burnt butter tomato V

Ravioli stuffed with organic buffalo ricotta and baby spinach, sautéed with panzanella of Garlic and fresh chilli, eschallots and vine ripped tomato V/NF

Arroz Caldoso 30

aged bomba rice, local king prawns and scampi bisque, saffron and pimiento, Dill and Basil oil DF/GF/NF

Duck breast 32

marinated in Jerez and black olives, seared in balsamic and honey, oven roasted served medium rare, Jerusalem artichokes truffles mash and confit red wine pear DF/GF/NF

Free range chicken breast 27

lemon and thyme infused, flamed in Pedro Ximenez, warm salmorejo, Pisto of roasted bell pepper and pine mushrooms trifolati P/NF

Fresh Fish of the day MP

fennel tapenade with capers and olives, orange salad and burnt butter, Mojo verde GF/NF/DFO

Oven Roasted and Grilled

All of our meats are **MSA** graded, Cattle are purchased from selected suppliers who are checked against the AQIS database to ensure they have no history of chemical residues. For each cattle consignment, suppliers must provide written declarations regarding any chemical or antibiotic usage, any supplementary feed, and a statement guaranteeing no growth hormones have been used. Certified pure Black Angus with natural marble, grass fed, the pigs and the lambs are free range and organic. Meats are supplied by Rangers Valley Meat (NSW), Cape Grimm (TAS) and Cape Byron (NSW), Berkshire Pigs (QLD).

All meats are served with included a choice of side or salad and a sauce

Wagyu Striploin, marbled 5+250gr 43
Black Angus fillet tenderloin 250gr 38
Black Angus Rib eye on the bone 400gr 39
Black Angus Tomahawk 1kg/2kg MP

Black Angus short ribs cut across, slow roasted 27
Suckling Lamb, red oak smoked then slow roasted portion 39
Suckling pig, red oak smoked then slow roasted portion 39
Full suckling lamb leg slow roasted 75

Whole roasted animals available for tables order only 100pp
(minimum 5 days' notice, minimum 10pp)

Condiment sauces

3 mustards: Dijon, seeded or hot English NF/GF/V
Horseradish crème fraiche NF/GF/V
Shiraz and short beef jus NF/GF/DF
Roquefort cream cognac NF/GF/V
Scented apple and Manzanilla NF/P/V
Roasted garlic and rosemary NF/GF/V
Lemon and clarified butter NF/GF/V
Romesco chilli and almond V/P

Sides 9

Hand cut sweet potatoes chips V/P/NF

Pine mushrooms “Trifolati”, sautéed in garlic and chilli V/P/NF

Roasted yellow potatoes, rosemary and thyme infused V/P/NF

Alubias white beans cooked with fresh tomato, pimiento and chilli

GF/DF/V/NF

Silverbeet sautéed with eschallots, sultanas and almonds V/P

Taroz of yellow potatoes puree, sautéed onions and green beans GF/V/NF

Salads 9

Tomatina of sliced marinated fresh tomatoes, capers, basil and oregano

GF/V/DF/NF

Rucola, crispy prosciutto and parmesan scales GF/NF

Red wine poached pear and orange salad GF/V/DF/NF

Pisto of roasted bell peppers V/P/NF

Fennel tapenade with capers and Kalamata olives V/P/NF

Desserts

Orange and rhubarb semifreddo 12

Chocolate Florentine wafer and salted caramel

Banana cake 13

dulce de leche, pomegranate maple syrup and tempranillo poached pear, chocolate flakes GF/DF

Crema catalana 13

orange & vanilla infuse burned cream, pistachio and strawberry Macedonia

Peach Melba revisited 12

crusted in praline, passion fruit panna cotta and red wine berries couli

Chocolate indulgence 13

double mousse on a wild fennel and white chocolate silk, raspberries and butter toasted almond tart

Finest Vanilla gelato 1 scoop 5

Gelato of the Day 1 scoop 5

Cheeses

King island Blue vein cheese, apple jelly and Dijon mustard 12

St Claire Vintage cheddar, whole grain mustard and poached pear 12

King island black label double brie, dry fruits and walnuts 12

Villajo Reserva Manchego cheese and quince paste 12

Cheese Platter 28

Cheeses can be served with gluten free crackers

