

TAPAS

SOMETHING SMALL

olives, served warm + marinated (v, gf)	7
pickled white anchovies, (2pc) toasted ciabatta, garlic shallots + chilli oil (gfo)	7
patatas bravas, brava sauce + confit aioli (v, gfo)	9
crab bruschetta, (2pc) fraser isle spanner crab, citrus chilli mayo, avocado mousse + toasted ciabatta (gfo)	15
squid arancini, (4pc) homemade aioli	14
croquettes, (2pc) mushroom + miso leek (v)	11
eggplant chips, parmesan tempura, romesco (v)	14

RAW

fresh oysters, with lemon	16 / 32
with ginger, soy + wakame	18 / 36
salmon tartare, onion glaze, toasted sesame, jalapeno cream + smoked paprika rice cracker (gf)	17

v = vegetarian
gf = gluten free
o = option available

1.5% merchant fee applies for card transactions
15% surcharge applies on public holidays

FROM THE SEA

twice cooked grilled octopus, roasted potatoes, orange ponzu + paprika mayo (gf)	16
gambas al ajillo, traditional spanish prawns, chilli + olive oil (gfo)	17
squid bruschetta, (2pc) chorizo, garlic glaze + toasted ciabatta (gfo)	16
pork + squid meatballs, (4pc) spicy tomato sauce + chives	14

FROM THE HILLS

chicken al chillindron, traditional spanish stew, chimichurri, tomato + toasted ciabatta	15
marinated beef short rib, grilled apricot + cuban mojo dressing (gf)	16

SOMETHING SWEET

portuguese tart, house made tart, raspberry sorbet + pecan crumble (v)	7
crème catalana, traditional cold set spanish custard, vanilla cream + berries (v)	10
house made churros, (4pc) chocolate ganache, cinnamon sugar + lime zest (v)	10

