
SMALL PLATES

THAI STYLE CRUMBED SQUID GF	\$29
lemongrass, chili, spring onions, lemon	
TIGER PRAWNS (2) GF	\$18
tiger prawns, coriander, citrus sauce +\$9 ADD EXTRA PRAWN	
PATATAS BRAVAS GF	\$16
house-made aioli	
ARANCINIS (4) GF	\$26
cheese, mushroom, pumpkin, bolognese	
MANCHEGO CHEESE V	\$29
pan con tomate, garlic tomato bread +\$11 IBERIC JAMON	
BURRATA V GFO	\$28
fresh heirloom tomatoes, burnt tomato basil-oil, sun-dried tomato salt, burrata +\$11 IBERIC JAMON	
IBERIC JAMON	\$31
pan con tomate	
CHARRED GREENS V VE	\$22
broccolinis, asparagus, dukkah, tomatillo sauce	
OYSTERS GF	6 \$26 / 12 \$52
natural or smoked ponzu	
PAN CON TOMATE	\$18

LARGE SHARES

PORK SCHNITZEL	\$32
butterflied bone-in pork schnitzel, sauerkraut cabbage salad	
SCOTCH FILLET GF	\$36
homemade potatoes, garlic or pepper sauce, house salad	
CHARRED CAESAR	\$28
romain lettuce, anchovies, woodfired chicken thigh	
WOODFIRED RIB EYE GF	\$175
woodfired beef rib eye on the bone (750g), homemade potatoes, charred broccolinis, pepper or garlic sauce (serves 2)	
BREAD AND CHEESE BOARD GFO	\$36
assorted breads, manchego, brie type, whipped honey, dried fruit, jams, nuts	
LAMB CUTLETS GF	\$38
woodfired marinated lamb cutlets, fatosh salad, pomegranate molasses	
MACKEREL AQUA PAZZA	\$41
poached and charred mackerel fish, miso dashi, pickled vegetables	

DESSERT

CREME BRULE GF	\$18
Masala Chai Creme Brule, Rum infused toasted coconut, charred pistachios	

GF GLUTEN FREE GFO GLUTEN FREE OPTION V VEGETERTIAN VE VEGAN