



TAPAS

MARINATED MIXED OLIVES (VG)	\$10
PATATAS BRAVAS (V)	\$13
TRUFFLE CROQUETTES Truffle & manchego croquettes, truffle mayo (4pc) (v)	\$14
CHORIZO CROQUETTES, AIOLI (4PC)	\$14
HOUSE-MADE EMPANADAS Brisket & cheese (2pc) mushroom & cheese (2pc) (vo)	\$18
GARLIC AND CHILLI PRAWNS With sourdough (gfo) (df)	\$24
CRUMBED LAMB, TOMATO SALSA (DF)	\$16
SAUTÉED BROCCOLINI Garlic, chilli, almond flakes (vg) (gf) (df)	\$15
CARAMELIZED PORK BELLY mango chutney, grilled sourdough (gfo)	\$15



TAPAS

SALT & PEPPER FRIED CALAMARI Lemon myrtle mayo (gf)	\$18
GRILLED HALLOUMI Orange and rocket, honey dressing (v) (gf)	\$17
PORK BELLY CHORIZO Cooked in cider, grilled sourdough (gfo) (df)	\$19
BEETROOT CURED SALMON With yoghurt, dill, tapioca crackers (gf)	\$16
CHIPS Kewpie mayo, tomato sauce (v) (gfo)	\$10
KARAAGE Fried chicken with chilli mayo (gf) (df)	\$18
OCTOPUS TENTACLE With romesco sauce, fried capers (gf) (df)	\$25



MAINS

SEAFOOD LINGUINI	\$31
Calamari, prawns, clams, barramundi, octopus, cherry tomato, white wine, garlic, parsley, bottarga, chilli	
FREE RANGE CHICKEN PARMA	\$31
Mozzarella, prosciutto, basil, napoli sauce, chips, salad	
BEER BATTERED BABY BARRAMUNDI	\$29
Tartare sauce, chips, salad	
250G PORTERHOUSE STEAK	\$39
Your choice of sauce (red wine jus, green peppercorn, mushroom or café de Paris) with chips & salad (gfo) (dfo)	
HOUSE MADE RICOTTA GNOCCHI	\$28
Pumpkin creamy sauce, parmesan, and crispy prosciutto (vo)	
RIGATONI PESTO	\$30
Sautéed vegetables, shaved parmesan (vg)	
SLOW COOKED LAMB SHANK	\$36
Served with eggplant lasagne	
ARGENTINEAN GRILLED HALF CHICKEN	\$32
Chimichurri, garlic mash potatoes, broccolini (gf)	



BURGERS

WAGYU BEEF BURGER

\$28

Bacon, onion, pickles, cheddar cheese, house black garlic aioli, brioche bun with chips (gfo)

FRIED CHICKEN BURGER

\$28

Onion, pickles, cheddar cheese, lettuce, sriracha mayo served with chips (gfo)

VEGGIE BURGER

\$28

Chickpea and quinoa patty, avocado, cheddar cheese, chilli jam, kewpie mayo served with chips (v) (vgo) (gfo)

SALADS

GARDEN SALAD

\$10

(v) (vg) (gf) (df)

GRILLED PUMPKIN

\$15

With rocket, whipped goat cheese, balsamic and honey dressing (v) (vgo) (gf)



SHARING PLATTERS

CHEESE **\$24**

Manchego, camembert, roquefort blue, quince paste, pear, walnuts & served with lavosh (gfo)

CHARCUTERIE **\$28**

Jamón serrano, salami, cured chorizo & served with sourdough (gfo)

VEGAN CHARCUTERIE **\$22**

Hummus, olives, house pickles, vegan cheese, marinated tofu, carrot tabouli, fruit & served with crackers (vg) (gf)

DESSERTS

CHURROS **\$15**

Served with chocolate sauce (v)

WHITE CHOCOLATE PANNA COTTA **\$15**

Served with brownie brittle, strawberry coulis, fruit