

# EAT.



## MEAT & CHARCUTERIE

JAMON SERRANO AGED 18 MONTHS,  
GUINDILLA PEPPERS | 17 GF

CHICKEN LIVER PARFAIT, CARAMELIZED ONION JAM,  
TOASTED BREAD | 17 GFO

PAMPLONA SPANISH SALAMI, CORNISHONS,  
FOCACCIA | 16 GFO

WHOLE CHAR GRILLED LA BOQUERIA CHORIZO,  
CHIMICHURRI | 18 GF

OTWAY PORK BROCHETTES, RED CHILLI ZHOUG,  
PICO DE GALLO | 18 GF

CRISPY FRIED CHICKEN, MOJO ROJO, CORIANDER,  
SMOKED PAPRIKA OIL | 17

300 GRAM GRASS FED KING ISLAND SIRLOIN,  
CHIMICHURRI | 30 GF

## PAELLA

**MARINERA** A SELECTION OF FRESH LOCAL SEAFOOD,  
SAFFRON, BOMBA RICE | 40 GF

**PADRON** CHAR GRILLED CHICKEN, SMOKED PAPRIKA,  
RODRIGUEZ CHORIZO, PADRON PEPPER, BOMBA RICE | 38 GF

**VERDURA** SEASONAL ROASTED VEGETABLES, BRAISED ONION,  
SAFFRON, BOMBA RICE | 34 GF, VG

## SIDE DISHES

FIRE ROASTED MURRAY RIVER CARROTS, LABNEH,  
RAS EL HANOUT | 14 GF

TRUFFLED CAULIFLOWER, DEHYDRATED KALE,  
DUKKAH | 16 GF, VG, N

ROASTED BEETROOT, GOATS CHEESE, ORANGE,  
MINT | 18 GF, VGO, N

CHARRED CORN, CHIPOTLE AIOLI, LIME ZEST,  
MANCHEGO | 12 GF, VGO

PATATAS BRAVAS, AIOLI, SMOKED PIMENTON  
SALT | 10 GF

GF - GLUTEN FREE

VG - VEGAN

VGO - VEGAN OPTION

GFO - GLUTEN FREE OPTION

N - CONTAINS NUTS

## RACIONES & TAPAS

TOOLUNKA CREEK OLIVES | 11 GF, VG

PUMPKIN & SUMAC HUMMUS,  
PISTACHIO DUKKAH, FOCACCIA | 15 GFO, VG, N

MANCHEGO CHEESE AGED 12 MONTHS, ONION JAM,  
FOCACCIA | 16 GFO

HALOUMI FRITAS, POMEGRANATE MOLASSES,  
YOGHURT | 19 GF

HAND MADE SLOW BRAISED BEEF SHORT RIB  
EMPANADA | 8

MANCHEGO & CORN CROQUETTA, LEMON AIOLI | 6

BRIOCHE BEEF SLIDER, CHEDDAR, PICKLE | 9

BUTTER POACHED PRAWN ROLL, HERBED AIOLI,  
PICKLED ONION | 10

## SEAFOOD

PINK SNAPPER CRUDO, RUBY GRAPEFRUIT, RADISH,  
AJI AMARILLO | 21 GF

OVEN BAKED HARISSA PRAWNS, NDUJA BUTTER,  
HEIRLOOM TOMATO | 27 GF

YURRITA WHITE ANCHOVIES, HEIRLOOM TOMATO,  
FOCACCIA | 18 GFO

PORT ARLINGTON MUSSELS, BUTTER WHITE  
WINE REDUCTION | 25 GFO

CRISPY FRIED CALAMARI, LEMON, AIOLI | 19 GF

## DULCE

ADD ICE CREAM + 5

LEMON PASSIONFRUIT TART, VANILLA CREAM | 14

CHURROS, CINNAMON SUGAR, SALTED CARAMEL | 15

SOFT CHOCOLATE MOUSSE, PEDRO XIMINEZ, PISTACHIO  
CRUMB | 14 GF, N

PEDRO XIMENEZ AFFOGATO, INDUSTRY BEANS  
ESPRESSO | 16 GF

## CHEF'S CHOICE

**\$62 PER PERSON**

(MINIMUM 2 PEOPLE)

ADD DESSERT + \$7 PER PERSON

A selection of our Chef's most popular menu items which will always finish with our signature paella. Please advise our friendly staff of any dietary requirements.