

TAPAS

Fried haloumi (v,gfo) 16

Crispy halloumi fries with homemade tomato jam

BBQ Cotija corn sticks (v, gf) 14

Grilled corn skewers, cotija cheese, chipotle mayo, chilli powder, burnt lime

Vegan - with shaved plant-based parmesan

Chilaquiles - nachos (v, gf option) 21

Chilaquiles, tomatillo salsa verde, avocado sour cream, queso fresco, sour cream, sunny egg, peanut mole crumble

Add: 12 hour braised short rib 9

Spicy fried chicken 9

4 pax 8 pax

Chicken & chorizo paella 24 38

Grilled chicken and semi-dried Spanish chorizo, saffron rice, peas and capsicum, smoked paprika, lemon

4 pax 8 pax

Vegan option available 19 30

Tempura cauliflower (v) 15

Served with eggplant tahini dip, pickled lemon, black candied olives

Grilled chorizo rolls 24

Grilled semi-dried Spanish Chorizo, chimichurri, smoked mustard mayo, manchego

Add caramelised onions 6

Truffle mushroom croquettes (v) 16

Crispy fried truffle mushroom croquettes, chive aioli

Lamb meatballs 18

Served with smokey tomato sauce, hot manchego cheese sauce, chilli oil

5% Surcharge Saturday

12% Surcharge Sunday

15% Public Holidays

Beef (gf) 26

12 hour braised beef short rib, pickled slaw, sherry vinegar onion, jalapeno, avocado cream

Smoked Beet (vv, gf) 26

House smoked beetroot, crispy potato, avocado, salsa a las bravas

Chicken 26

Spicy fried chicken, pickled slaw, chorizo crumble, cucumber salsa, mojo dressing

SIDES

Sonoma Sourdough 7

2 slices toasted, served with Pepe Saya cultured butter

Salad (v, gf) 16

Smoked beetroot potato salad, pistachio cheese, sherry pickled onion, beetroot crisps, brown sugar dressing

Add: braised short rib 9

Vegan - with shaved plant based parmesan

Patata Bravis (v) 14

Crispy fried potato, smoked tomato ketchup, saffron aioli

Vegan - plant based aioli

Potato chips (vv) 12

Taco salt, aioli

Add: manchego cheese 6

DESSERT

Bomb alaska (v) 25

Chocolate brownie basque cheesecake bomb alaska, raspberry compote, flamed meringue - contains alcohol

18k gold coffee flan (v) 23

Coffee flan, 18K gold sable biscuit, brown butter caramel, hazelnut cream

(vv) vegan - (v) veg - (gf) gluten free

Please advise staff of any allergies or dietary requirements.