



## TO START

SYDNEY ROCK OYSTERS, GREEN APPLE, CITRUS DRESSING, 1 PCE, ½ DOZEN, DOZEN	4, 24, 46
SOURDOUGH CATALAN STYLE BREAD 2 Pcs	8
SMALL GOODS CHARCUTERIE PLATTER 4 TYPES	36
IBERICO HAM D.O. GUIJUELO 36 AGED MONTHS 80g	32
'ORTIZ' ANCHOVIES, OLIVE OIL 6 Pcs	24

## TAPAS

SMOKED SPANISH MACKEREL, SAMPHIRE GEL, GARLIC & GINGER	22
AVOCADO, PRAWN RATATOUILLE, PONZU DRESSING	24
KING FISH, AJO BLANCO MALAGUEÑO, BLOOD ORANGE	26
BURRATA, BASIL OIL, HEIRLOOM TOMATOES, GAZPACHO WATER	27
BABY GREEN ASPARAGUS, IBERIAN HAM GLAZE, CHICHARRON	22
ROSEMARY PATATAS BRAVAS, w ROASTED GARLIC ALLIOLI	18
FRESH SOUTH AUSTRALIAN CALAMARI, BLACK ALLIOLI, TOMATO VINAIGRETTE	28
GALICIAN STYLE FRESH BABY OCTOPUS	29
DUCK CANNELLONI, KING BROWN MUSHROOMS, BUERRE BLANC	25
IBERICO HAM CROQUETS 4 Pcs.	20
GARLIC KING PRAWNS, FRESH CHILLI, FINO	32
ORGANIC EGGPLANT, GOATS CHEESE, MISO DRESSING, LIME ZEST	22
CHARCOAL GRILLED LEEK, ROMESCO, BLACK GARLIC	22
'MAR Y MONTAÑA' SCALLOPS, PANCETTA, JERUSALEM ARTICHOKE PUREE	6.5

## ARROCES Y PAELLAS

min 2p

CHICKEN, PORK SAUSAGE, GREEN BEANS	32/P
SEAFOOD - PRAWNS, CUTTLEFISH, CLAMS	36/P
OCTOPUS - SQUID INK, ALLIOL	34/P
VEGETARIAN - MARKET FRESH SELECTION	30/P

## MAINS

55 DEGREE SOUS VIDE NORTH SEA BACALAO, GREEN RICE, ARTICHOKE HEART	42
SLOW COOKED BEEF SHORT RIB, CARAMELIZED ONIONS, BEETROOT GEL	48
ROTISSERIE FREE RANGE PORK NECK, EGGPLANT, BLACK SESAME, "MOJO ROJO"	38
'JACKS CREEK' BLACK ANGUS BEEF SIRLOIN 250 GR	38
LAMB RUMP, ROOT VEG PUREE, APRICOT, FIG LEAF-ORANGE SAUCE	40



## DESSERTS 16

CREMA CATALANA, RASPBERRY SORBET, CARAMEL CREAM  
PASSIONFRUIT CREAM, WHITE CHOCOLATE & LIME ZEST  
MILK CHOCOLATE MOUSSE, HAZELNUT-AMARETO GELATO, ORANGE

## CHEESE 32

*CHEFS SELECTION OF 3 CHEESES,  
SERVED WITH HOUSE MADE COMPOTE & CRACKERS*

### **LA MANCHA - SPAIN, MANCHEGO DON JUAN 12 MONTHS AGED**

MADE WITH MILK OF THE MANCHEGO SHEEP, SLIGHTLY SHARP,  
INTENSE FLAVOR THAT BECOMES SLIGHTLY PIQUANT UPON AGEING.  
A FIRM AND COMPACT TEXTURE.

### **EXTREMADURA - SPAIN, VIEJO MAESTRO - GOAT'S MILK**

A SEMI- SOFT, FULL-FLAVOURED GOAT'S MILK CHEESE, FROM THE EXTREMADURA REGION OF  
SPAIN. SLIGHTLY CRUMBLY, SEMI-FIRM & CREAMY.

### **NSW - AUS, TINTENBAR TRIPLE CREAM**

A BLOOMY WHITE MOULD CHEESE CRAFTED FROM COWS MILK, WITH THE ADDITION OF CREAM.  
THE PAST HAS A CHALKY TEXTURE WITH SOME ACIDITY.  
VERY CREAMY AND SOFT WITH A LIGHT BUTTERY YELLOW CENTRE.