

to begin with

jamon	15
warm olives	15
grilled sourdough	
manchego	10
olive focaccia	15
olive oil and balsamic	
prawn fritti	25
prawn mayo and pickles	
tofu meatballs	24
tomato cardamom sauce and focaccia	
sage and parmesan meatballs	26
tomato sugo and focaccia	

feed me

chef's selection	110p/p
for table of 10 and above	

small plates

confit chicken and mushroom croquettes	27
chipotle mayo, chimichurri	
chorizo	27
romesco and grilled sourdough	
cauliflower	28
pinenut, hummus, sultanas, tahini yoghurt	
calamari	28
dill and fennel mayo, citrus salt	
lamb back strap	29
soubise, charred onion chimichurri and sweet potato	

sides

baby cos caesar, manchego	16
pickled shallots and capers	
roast baby vegetables	15
pesto	
broccolini	15
almonds tarator	
fries	15
aioli and garlic salt	

mains

eggplant parmigiana	38
creamed spinach, eggplant puree, mozzarella and pesto and chips	
250g steak grass-fed porterhouse	51
350g steak grass-fed scotch fillet	56
250g steak grass-fed eye fillet	58
creamy mushroom, peppercorn or red wine jus / chimichurri	+4
wild mushroom and truffle risotto	38
fish of the day	52
pork cutlet	48
parmesan crumb, spanish chorizo bean, anchovy caper butter	
chorizo and pork rigatoni	45
catalan sauce, manchego and nduja	
signature paella	52
seafood, pork and saffron	
crispy confit chicken	42
corn puree, salsa chimichurri	
beef cheek	43
cauliflower puree, baby veg, truffle jus	

Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform us if you have a food allergy or intolerance.

15% service surcharge on public holidays.

something sweet

cardamom vanilla pannacotta cardamom tuille and baklava	17
cheesecake macerated strawberry, berry coulis and macadamia ice cream	17
baileys creme brulee poached pear, pistachio ice-cream, pistachio crumb	18
chocolate fondant salted caramel, carmel and seasalt ice cream	18
spoonbill cheese board local 3 varieties of cheese, dried fruits, lavosh	36
affogato choice of liquor, vanilla ice-cream, espresso	20

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