



Degustation Menus for groups of 8+ guests.
We are able to alter menus to suit dietary requirements & food allergies,
but we re-price if required.

Pork on Your Fork - \$45pp -

Degustation for 2 or more sharing

Mount Zero Olives

Selection de Embutidos - Jabuguena, Longaniza, Salchichon

65°C Olive Oil Poached Salmon

Suckling Pig & Ham Hock Rillette with Jamon Consome

Empanada of Smoked Mackerel

Chorizo con Sidre

Mushrooms with a Taste of the Forest

Western Plains Pork Belly with Heritage Carrot Pickle

Chef's Selection - \$60pp -

Degustation for 2 or more sharing

Oysters de la Casa

Green Queen Olives with Guindillas & Anchovies

W.A Blue Swimmer Crab & Sweetcorn "a la catalana"

Boquerones al Caviar

Suckling Pig & Ham Hock Rillette with Jamon Consome

65°C Olive Oil Poached Salmon

Harvey Bay ½ Shell Scallops with spiced cauliflower, mojo & pistachio picada

Patatas Bravas Madrid with tomato, chilli & aioli

Western Plains Pork Belly with Heritage Carrot Pickle

Beetroot Escabeche