

## Tapas

**Marinated Mushrooms - \$4.50**

**Banderillas**

skewers of olives, guindillas (mild chilli )& white anchovies- \$8.00

**Mt Zero Manzanilla olives & roasted almonds**

mixed olives in spanish sherry vinegar, olive oil & lemon - \$7.50

**Selección de Embutidos**

Cold plate of a selection of spanish small goods including

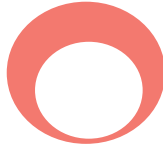
Jabugueæa Jamon, longaniza & salchichon - \$12.00

**Escabeche of Kingfish** with pear & lime puree- \$13.00

**Peruvian white asparagus** with almonds & truffle oil - \$10.00

**Quail filled with guava paste**

mache, pomegranite & pressed quail jus - \$12.00



**Lamb cutlet**

with mahon cheese, tomato & pistacho - \$6.00ea

**Harvey Bay scallop**

with cauliflower & mojo (red pepper/chilli sauce) - \$4.00ea

**Spanish Tortilla of Jerusalem artichoke**

& goats cheese with Pedro Ximenez dressing - \$8.00ea

**Chorizo con Sidra**

chorizo sausage sauteed with onions & apple cider -\$8.50

**Croquetas de Jamon**

Spanish ham & fennel croquettes- \$4.50ea

## Shared Plates

**Yuca - Potato cassava filled with manchego**

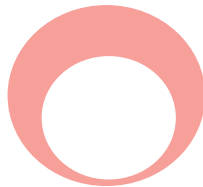
fried until golden & crispy served with zesty aioli - \$8.00

**Slow cooked goat**

with spicy carrot salad & bone marrow jus - \$22.00

**Chargrilled BlackAngus beef**

with chmichurri & cauliflower puree - \$18.00



**Pato Moruno**

twiced cooked duck with Moorish spices, roasted pear & peppery leaves- 20.00

**Twice cooked free-range pork belly**

with apple & fig - \$20.00

**Calamari a-la-plancha con dos aioli**

grilled calamari with squid ink & garlic aioli- \$20.00

**Roast mushrooms & chestnuts**

with garlic, herbs &truffle oil - \$13.00

**Fresh greens salad**

with palm hearts, dried tomatoes & mandarin dressing - \$12

**Garbanzos salteados**

braised chickpeas with eggplant, tomatoes & spinach - \$12.00