

## **sample menu only**

### **tapas**

smoked, spiced almonds  
olives, arbequina, manzanillo, gordal  
boquerones, artichokes, preserved lemon, parsley  
ortiz, piquillo peppers, arbequina olives  
tomato bread pata negra style

### **jamon embutidos**

embutido platter  
5j, jamon iberico de bellota 30g  
“cecina” air dried beef, beetroot, walnut, egg dressing  
redondo iglesias serrano 40g  
chorizo, lemon

### **the sea**

smoked eel, sumac, potato, egg  
house smoked octopus “escabeche”  
“arroz negro” paella rice, cuttlefish, squid ink  
grilled mahi mahi, black olive dressing  
salt baked marron, chimichurri

### **the earth**

barrel aged feta, watermelon, mint, black olives  
wood roasted portobello mushrooms, buffalo haloumi  
watercress, kumato, orange grape, roma, migas, px sherry vinegar  
wood roasted beetroot, red onion, hung yoghurt, hazelnuts  
“escalivada” grilled vegetables, romesco

### **the land**

roasted pork belly, figs, almond rice  
bbq baharat spiced quail, courgettes, grapes, smoked almonds  
pata negra fabada, confit duck, cured pork, chorizo, white beans  
honey, cardamon glazed wiltshire lamb, beetroot walnut puree  
wood roasted cape grim, black angus aged rump, hot sauce

### **the dairy**

mahon  
queso valdeon  
queso de cabra madurado  
dehesa manchego  
queso garrotxa  
3 cheeses

### **Pastry**

portuguese custard tart  
“flan de nata” orange, yoghurt cream  
basque blood plum pie, pouring cream, vanilla ice cream  
poached peach, pistachio cream, vanilla meringue  
cinnamon doughnuts, px ice cream

**\*vamos a darle de comer\*** let us feed you!

for up to date menu call (08) 9389 5517