

SMALL

MOUNT ZERO OLIVES

Marinated and served warm.

\$5.00

MUSHROOM CROQUETTE

field mushroom and manchego cheese

\$4.00

ROLLITOS DE FETA

Feta and filo cigar with red pepper relish.

\$4.00

SALT COD FRITTER

Romesco sauce and lemon.

\$4.00

JAMÓN CROQUETTE

Iberian ham croquette.

\$4.00

LAMB KOFTA

Wrapped in eggplant with labne sauce.

\$4.50

CUCA ANCHOVIES

With toasts, green olives and aioli.

\$15.00

JOSE PORTUGUESE SARDINES

With fresh bread and olives.

\$18.00

DUCK LIVER PARFAIT

With toasts and cornichons.

\$17.00

MEDIUM

CRISP FRIED BRUSSEL SPROUTS

With sherry vinegar and toasted seeds.

\$12.00

PATATAS BRAVAS

Crispy potatoes, spicy red pepper and horseradish sauce with aioli.

\$12.00

SAGANAKI

Pan fried Kefelagraviera cheese with lemon.

\$17.00

CHAR GRILLED ASPARAGUS

Served on creamed corn and manchego.

\$12.00

TUNA CEVICHE

tomato, blackened corn, rocoto chilli and lime.

\$17.00

CALAMARI

Fried and served with rocket, fennel and aioli.

\$15.00

BLACK TIGER PRAWNS *5 per serve*

With butter, garlic, chilli and lemon.

\$15.00

CHAR GRILLED OCTOPUS

Potatoes, smoked paprika and olive oil.

\$17.00

CHORIZO

Served with fennel and apple salad.

\$15.00

SALADS

HEIRLOOM TOMATO

Mixed heirloom tomatoes pickled fennel, buffalo mozzarella, sherry vinegar and olive oil.

\$16.00

SPICED GRAIN

Ancient grains and pulses spinach, grilled zucchini and asparagus with chipotle dressing labne and toasted seeds.

\$16.00

FENNEL SWEET PEA

Fennel, warm potatoes, sweet peas, broad beans, rocket leaves radish.

\$15.00

Optional extras

Braised salt cod **\$5.00**

Harrisa spiced beef **\$6.00**

LARGE

VEGETABLE FIDEUÀ

A baked pasta dish, cooked like a paella with roasted pumpkin, artichokes, pine nuts and goats cheese.

\$22.00

PAELLA MARISCO

Cloudy Bay clams, prawns and calamari with red peppers and saffron.

\$32.00

PAELLA NEGRA

Cuttlefish, squid ink and alioli.

\$30.00

PAELLA CODORNIZ

Chicken, quail, artichokes and peas.

\$34.00

LINGUINI MARINARA

Linguini, Cloudy Bay clams, prawns cuttlefish and scallops with soffritto chilli, garlic and herbs.

\$28.00

PRAWN CALDERETA

Black tiger prawns roasted with an aromatic stew of peppers, herbs and potatoes

<i>5 prawns</i>	<i>10 prawns</i>	<i>15 prawns</i>
\$15.00	\$29.00	\$40.00

DUCK CASSOULET

Confit duck leg, chorizo and Jamón, roasted with a slow cooked white bean cassoulet

\$28.00

BLACK ANGUS BEEF

Cape Byron grass fed beef

Char grilled and served with fried potatoes, grilled corn, field mushrooms and red wine jus.

PORTERHOUSE

350 gr

\$32.00

EYE FILLET

230 gr

\$40.00

SIDES

BROCCOLI

with hummus and pine nuts.

\$10.00

ROASTED CHAT POTATOES

\$10.00

FRENCH FRIES

served with aioli.

\$9.00

HOUSE SALAD

green leaves and sherry dressing.

\$9.00

CHAR GRILLED CORN

with mojo picon, sour cream and lime.

\$10.00

GREEN PEAS

served with roasted onions and labne.

\$10.00

DESSERTS

Crema Catalana

Spanish style Crème brûlée.

\$12.00

Sticky Date Pudding

With caramel and cream.

\$12.00

MANGO PARFAIT

With passion fruit and fresh berries.

\$12.00

Churros

Spanish doughnuts with chocolate sauce.

\$10.00

Flourless chocolate coffee cake

Served with vanilla gelato.

\$12.00

Vanilla bean gelato

served with warm chocolate.

\$3.50

per scoop

Affogato

Vanilla gelato with a shot of espresso

\$8.00

Add your choice of Frangelico, Cointreau, Amaretto...

\$14.00

CHEESE

\$9.50 per 45g served with quince paste and lavoche.

Delice de Bourgogne

A soft- ripened triple cream cow's milk cheese from Burgundy France.

Comté

A semi hard, unpasteurized French cows milk cheese.

Roquefort

"The King of cheese" A rich crumbly blue vein cheese made from sheeps milk.

WEEKDAY LUNCH SPECIAL

Available Monday to Friday 12pm -3pm

Two course lunch

\$25 PER PERSON

Pintxos plate

Three of our popular pintxos.

Marinated Mt Zero Olives.

Salt cod fritter, romesco sauce and lemon.

Rollitos de Feta. Feta and filo cigar, with red pepper relish.

Main

Your choice of main

Vegetable Fideuà - *Baked noodle paella*- Roasted pumpkin, artichokes, noodles with pine nuts and goats cheese.

Chicken and chorizo Paella, red peppers, saffron and peas.

Char-grilled 220g Porterhouse with chips, house salad and jus.

SUNDAY PAELLA AND SANGRIA

Available all day Sunday.

Our large size paella with chicken, chorizo, mussels and calamari.

Plus a jug of Bouzy Sangria

\$60.00

Ideal for two to four people.