



# A LA CARTE MENU

## Small Shares

<b>SOURDOUGH &amp; WHIPPED AJILLO BUTTER</b> GF/A V/A	<b>\$14</b>
<b>LABNEH</b> GF/A VEG/A Yarra Valley Salmon Caviar, Shallot Oil, Prawn Crackers.	<b>\$19</b>
<b>MUSHROOM EMPANADAS</b> V/A Braised Mushrooms, Feta, Avocado.	<b>\$18</b>
<b>BURRATA &amp; SPANISH OLIVES TAPENADE</b> VEG Gordal Olives & Guindillas Tapenade, Alto Mandarin Olive Oil, Bronze Fennel.	<b>\$27</b>
<b>MARKET FISH CRUDO</b> GF/A Fish Of The Day Crudo, Ver Jus Finger Lime & Shiro Shoyu Ponzu, Sea Spray, Amaranth, Betel Leaves.	<b>\$25</b>
<b>HAWKESBURY CALAMARI &amp; MIGAS</b> NA/GF Sauteed Garlic Squid, Jamon Infused Slow Roasted Breadcurmbs, Cilantro Pesto.	<b>\$20</b>
<b>TXISTORRA AL JEREZ</b> Pork Belly Chorizo, Tomato Oil, Pedro Ximenez Sherry Vinegar, Lemon Myrtle.	<b>\$18</b>
<b>CAULIFLOWER BRAVA</b> V/A GF Popcorn Cauliflower, Brava Sauce, Garlic Kewpie, Pimenton Salt.	<b>\$18</b>
<b>OXTAIL "RABO DE TORO" DIY TACOS</b> Slow Cooked Wagyu OxTail, Lemon Cured Padron Peppers, Corn Tortillas.	<b>\$29</b>
<b>SEASONAL TOMATOES</b> Heirloom Cherry Tomatoes, Whipped Ricotta, Tomato Sofrito Oil, Crispy Tomato Skin, Lime Zest.	<b>\$22</b>

## Bigger Shares

<b>YAMBA PRAWNS &amp; SAFFRON FREGOLA PASTA</b> NA/GF	<b>\$39</b>
Ajillo Roasted Yamba Prawns, Pangrattato, Saffron Jus Cooked Fregola, Curry Leaves.	
<b>CREAMY ARROZ AL HORNO</b> VEGAN	<b>\$30</b>
Baked Creamy Bomba Rice, Tomato & Chipotle Sofrito, Seasonal Confit Mushrooms, Edamame, Broad Beans, Herbs.	
<b>TANDOORI SPICED FRIED CHICKEN</b> NA/DF	<b>\$35</b>
Twice Cooked Bannockburn Free Range Chicken, Chives-Crème Fraiche, Sherry Pickled Spanish Onion, Tandoori Spiced Oil.	
<b>24 HOUR LAMB SHOULDER STEAK,</b>	<b>\$43</b>
Slow Cooked Lamb, Chickory Sorrel & Finger Lime Salad, Demi-Glace.	

## Sides

<b>FRITES</b> V/A Tabasco Aioli	<b>\$14</b>
<b>CHARRED GREENS</b> V Sesame Dressing, Smoked Almonds.	<b>\$19</b>
<b>COS HEARTS SALAD</b> Baby Cos Lettuce, Mediterranean "RANCH" Dressing, Manchego, Breadcrumbs.	<b>\$19</b>

## Desserts

<b>PEANUT BUTTER AND BANANA BREAD PUDDING</b> GF	<b>\$18</b>
Gluten Free Banana Slice, 3 Leches Sauce, Byron Bay Chunky Peanut Butter, Honey, Milk Sugar.	
<b>WHITE BLUSH STRAWBERRIES "PANACOTTA"</b> VEGAN	<b>\$18</b>

**V:** VEGAN, **V/A:** VEGAN AVAILABLE, **VEG:** VEGETARIAN, **GF/A:** GLUTEN FREE AVAILABLE, **NA/GF:** NON AVAILABLE GLUTEN FREE