

Tapas & Starters

Spanish Chorizo Bourekas | 15

Chorizo, potato & ricotta filled savoury sesame puff pastry, preserved quince chutney

GF Shrimp Scampi Skillet | 19

Tomato, caper, leccino olives, lemon wedge

G+ Beef Carpaccio | 18

Cured yolk, charcoal aioli, firecracker shallots, smoky paprika vinaigrette, micro herb, radish

GF Mitica | 12

Spanish cocktail snack mix of house spiced roasted nuts, chickpeas, corn nuts, sesame sticks, crispy peas

Manchego | 13

Red wine onion jam, crostini

V Maestro's Breads & Spreads | 19

Muhammara red pepper walnut dip, beetroot hummus, pomegranate seeds, sesame, chili, house baked sundried tomato focaccia, mint, spring onion salad

Spanakopita | 15

Spinach filling, goat feta & phyllo, tzatziki, spiced honey drizzle, arugula

Fritto Misto | 24

Calamari, prawns, ling cod, lemon aioli

V GF Warm Marinated Olives | 7

Fennel, orange zest, chilies

GF Fresh Shucked Oysters

Champagne mignonette, nori, elderflower essence, lemon
\$14 for 3 | \$24 for 6 | \$44 for 12



Salads

GF Ahi Tuna Niçoise | 26

Roasted potatoes, soft boiled egg, pickled green beans & red onions, niçoise olives, cherry tomatoes, honey vinaigrette, artisan greens

V+ G+ Fattoush | 21

Cucumbers, campari tomatoes, bell peppers, radishes, green onions, pomegranate seeds, romaine hearts, fresh mint, Israeli couscous, sumac, honey vinaigrette

Starter Size | 12

G+ Knife & Fork Caesar | 19

Romaine hearts, white anchovies, toasted oreganata breadcrumbs, grilled lemon, creamy dressing

Starter Size | 11

GF Burrata & Stone Fruit | 26

Tanto Latte burrata, local orchard stone fruit, extra virgin olive oil, aceto balsamico, arugula

Enhance Your Salad:

Chicken Souvlaki +10

Garlic Butter Prawns +11

Falafel +7

Calabrian Chili Steak Kebob +11



Mains

G+ Mussels | 35

Pomodoro, chorizo, fennel, pommes frites, baguette

Frutti di Mare | 30

Linguine, shrimp, bay scallops, mussels, white wine cream sauce, chili

Gnocchi Marinara Gratin | 26

Potato dumplings, marinara, parmesan, fior di latte, parmesan, oreganata breadcrumbs

GF Wild Mushroom Risotto | 26

Roasted wild mushrooms, manchego cheese, parmesan, butter, orange, crispy shallots, fresh thyme

Ling Cod Puttanesca | 38

Pan seared fillet, capers, anchovy, blistered tomatoes, leccino olives, grilled broccolini, garlic bread croutons

G+ Grilled Beef Tenderloin | 55

Truffled celeriac purée, sous vide farm carrots, spring onion, cracked freekeh & arugula salad, black garlic mushroom sauce

Chicken & Prune Tagine for Two | 65

Stewed chicken thigh, prunes, Moroccan couscous, apricot, dates, almond, mint, cilantro

For One | 34

Enhancements

Chicken Souvlaki +10

Garlic Butter Prawns +11

Falafel +7

Calabrian Chili Steak Kebob +11

Special of the Day

Chef designed specialty dishes,
please ask your server



Wood Stone Forno Pizza

Gluten Friendly Crust +6

Vegan Cheese +2

G+ **V+** Margherita | 21

Fior di latte, mozzarella, tomato sauce, fresh basil

Add chorizo or wine salami +4

G+ Bianco Funghi | 25

Forno roasted wild mushrooms, black truffle cream, mozzarella, Italian parsley, lemon

G+ Prosciutto Fig | 25

Ouzo cream, mozzarella, arugula, balsamic, lemon olive oil, spiced honey

Pizza Feature

Chef inspired and seasonal ingredients
please ask your server for details

