Tapas

Local organic olives	10
Spicy cashews	10
Live rock oyster natural *(S)*	7ea
Crispy cuttlefish montadito *(G*/E*)*	8ea
Queso de cabra & romesco tostada (D/G/E)	7ea
Jamón Ibérico croqueta (D/G/E)	7ea
Pork jowl & duck heart pintxo (D*)	10ea

Raciones

Yellow tail kingfish 'Pancetta' (F*)	38
Prawns 'al ajillo' (S/F*)	40
Tomatoes, olives & crème (D*/N*)	29
Spiced chickpeas & spinach *(F)*	30
Roasted chicken & spring garlic (F*)	45
Grilled butchers steak, 'crema de hongos' *(F*/D*)*	47

Queso e Dulce

Queso Manchego 6 m.o *(G*/D)*	19
Pomegranate crema & pistachio praline *(D/N*)*	17
Chocolate bunuelos & vanilla cream *(D/E/G)*	17
Blanca's alfajores *(E/G/D)*	5ea
Polvoron *(G/N/D)*	5ea

All seafood served is proudly Australian

*Allergens-E=egg G=gluten N=nuts/traces D=dairy F=fructose S=shellfish * = can be omitted*

Please note – 7.5% surcharge on Weekends - 15% Public Holidays