



Market Fish Ceviche

Kaffir lime tiger milk, sesame tostadas, pepita salsa

32

Blue Cod Stuffed Piquillo Peppers

Crema de pimento

28

Leafy Green Salad

Mixed leafy greens, spiced pepitas, broccoli, chardonnay vinaigrette

17

Iberian Jamon

Clevedon Buffalo curd, pistachio, pickled melon

38

Classic Spanish Potato Tortilla

Manchego, roquette, preserved lemon dressing

25

Salt Roasted Beetroot

Beetroot duo, fennel, candied walnut, goats' cheese, orange vinaigrette

32

Seafood Fideos

Market fish, mussels, clams, prawns, spicy tomato sofrito

44

Grilled Fiordland Octopus

Smoked garlic puree, confit potatoes, charred sweet peppers, ancho chilli oil

43

Potato Bravas

Rosemary Espuma

16

Crispy Pork Carnitas

Capsicum coulis, apple & fennel chutney, coriander

36

Wagyu Beef Chilindron

Guindilla peppers, chickpeas, chimichurri

44

Roast Lamb Rump

Hazelnut romesco seared Royalburn sweet breads

48

Chicken & Chorizo Paella

Saffron Calasparra rice, portobello mushroom, oyster mushroom, lion's mane

55

Chef Selection

Let us take care of you. Sit back, relax & enjoy a selection of our menu.

\$80pp. Minimum 2 persons.

Please notify us of any allergens, dietary requirements or time restrictions. Our kitchen uses dry ingredients that are processed in facilities that also process common allergens such as soy beans, tree nuts, lupin, wheat & other gluten cereals