

BREAD

Grain's Sourdough, Salt & Vinegar Butter6PP

TAPAS

Manchego Croquette, Pear Aioli8

Cannoli, Jamón Mousse, Mandarin Gel, Pistachio.....8

ENTREE

Burrata, Caponata, Black Garlic.....26

Tuna Tartare, Puffed Wild Rice, Nasturtium.....32

'Insalata di Polpo', Octopus, Celery, Capers.....32

Baked Camembert, Apricot, Rosemary, Toast.....28

Beetroot Tarte Tatin, Whipped Goat's Cheese.....28

MAIN COURSES

Orecchiette, Roasted Roma Tomatoes, Fennel, Ricotta Salata.....32

'Vincisgrassi', Mushroom, Truffle, Prosciutto Lasagna42

Grilled Snapper (300gm), Saffron Velouté, Salmon Caviar52

Roast Chicken Breast, Chicken & Porcini Press, Sauce Robert, Mustard.....46

Bavette à l'échalotte Steak, grass-fed mb5 (250gr med).....56

SIDES

Iceberg Ensalada, Eshallots.....16

Baked Sugarloaf Cabbage, Adobo Butter.....22

Pommes Frites.....15

*PRIX-FIXE 55PP

LUNCH 12PM | DINNER 5-5.30PM

Tapas | Main Course | Frites

PRIX-FIXE 82PP

TO SHARE 3PP+

Spanish Olives | Manchego Croqueta | Jamón Serrano | Burrata Coponata
Tuna Tartare | Sugarloaf Cabbage | Truffled Lasagna | Dessert

ADD BAVETTE STEAK 19PP

DESSERTS

Chocolate & Dulce de Leche Tart.....22

Affogato, Espresso, Ice Cream, Frangelico.....20

CHEESE

Cheese of the Day, Served with Crackers, Onion Jam, Sourdough.....14

CARD SURCHARGE
1.5% APPLIES CREDIT,
AMEX, EFPTOS



HAPPY HOURS 3.30 - 6PM
TUESDAY - FRIDAY

SURCHARGE
PUBLIC HOLIDAY 15%

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES, OR SPECIAL DIETARY
NEEDS. TABLES OF 7PPL +, SET MENU + 10% SERVICE FEE APPLIES TO TOTAL BILL