

## **DINNER**

Our contemporary menu is inspired by the rustic dishes of Spain.

**ACEITUNAS** – Marinated mixed olives from South Australia - 9

**NUECES PICANTES** – Mixed nuts salted and roasted with paprika and rosemary - 9

**ANCHOA** – Hand-filleted Cantabrian anchovy, fresh tomato, chickpea & almond cracker, alioli - 9

**QUESO DE CABRA** – Goat's cheese, caramelised onion, broad beans, sourdough, smoked EVOO - 9

**MANCHEGO CON CIRUELA** – Aged Manchego, sour plum, roast almond, sea salt - 9

**REMOLACHA** – Beetroot, blue cheese, caramelised walnuts, shallot & sherry vinegar dressing - 16

**CROQUETAS DEL DIA** – Croquettes of the day, house-made alioli (2 pce) - 18

**BRÓCOLI CON ROMESCO** – Charred broccolini, romesco, toasted almonds - 19

**TOMATE** – Nick's amazing heirloom tomatoes, ajo blanco, toasted breadcrumbs, fresh thyme - 19

**BERENJENAS CON MIEL** – Eggplant fritters with honey and sea salt - 17

**BUÑUELOS DE BACALAO** – Salt cod fritters, house made lemon & caper mayo - 22

**PULPO** – Chargrilled Port Fairy octopus, Otway Gold potato, sweet paprika, EVOO - 22

**ADOBO DE POLLO** – Marinated & chargrilled chicken skewers, baby peppers, saffron yoghurt - 24

**HONGOS** – Mixed mushrooms, sweet potato, sage & porcini puree, egg yolk. Our signature dish - 29

**GARBANZOS** – Andalucian chickpeas & spinach with/w-out chorizo; John's favourite - 29

**PESCADO FRITO** – Portland flathead, muhamarra, smoked mayo, parsley oil, fennel & orange - 34

**ENSALADA** – Savoy, parsley, roast hazelnut, raisin, sourdough & Manchego salad - 15

*Please note a \$20 surcharge per table applies to Public Holidays*

## POSTRE

### **TARTA DE QUESO** – Classic burnt Basque cheesecake

John became obsessed with this simple, yet deceptively complex dish while on a sabbatical in San Sebastian in 2022. After months of testing various combinations of cream cheese, fresh curds, sugars, eggs; coupled with a few different techniques, he has finally landed on what we believe to be the ultimate version. Decadent, yet light and fresh with a slight tang and a luxurious mouthfeel, and the amazing deeply caramelised crust.

Single Serve - 19

Sharing serve - 29

### **QUESO**

Cheese selection, served with crackers, quince paste & fruit. Choose from:

- L'artisan organic 'Mountain Man' washed rind (Mortlake Vic)
- Apostle Whey 'Bolte's Bonanza' – a cows' milk creamy blue (VIC)
- Pyengana traditional cloth bound cheddar (TAS)

1 piece - 18

2 pieces - 26

**Crawford River 2017 Nektar** - Glass 85ml - 23

**Autonomy Distillers Amaro** - Classic digestif with native Australian botanicals - 15

**Pedro Ximenez Navazos Gran Solera** - Jerezano style aged sherry (20+ yrs) - 22

**Charles Oates 'Pommeau'** - Barrel aged apple liqueur, Huon Valley TAS - 21

**Timboon Distillery Limoncello** - 12

**Coffee** - 7

Seasonal blend from Market Lane in Melbourne

latte, cap, long black, piccolo etc. with Schulz Dairy Organic Full Cream milk, MilkLab soy or Minor Figures oat milk.

**Organic Tea** - 7

By Angelsea's Love Tea

English breakfast / Green Tea / Earl Grey / Ginger / Camomile