



DINNER

Our modern Australian menu is inspired by the rustic dishes of Spain.

Marinated green mammoth olives - 10

Spiced house nuts salted and roasted with paprika and rosemary - 9

Hand-filleted Cantabrian anchovy, tomato, chickpea & almond cracker, aioli - 9

Goat cheese, caramelised onion, broad beans, sourdough, smoked EVOO - 9

Aged Manchego, roast new-season apricot, honey, roast almond, sea salt - 9

Roast beetroot, blue cheese, caramelised walnut, shallot & sherry vinegar dressing - 17

Chargrilled zucchini & pumpkin, ajo blanco, PX reduction, hazelnut, fresh thyme - 27

Croquetas of the day, house-made alioli (2 pce) - 22

Pork meatballs with an almond, saffron & lemon sauce, queso Manchego - 23

Marinated & chargrilled chicken skewers, saffron & mint yoghurt, baby peppers - 24

Chargrilled Port Fairy octopus, Otway Gold potato, sweet smoked paprika, EVOO - 28

Seared mixed mushrooms, sweet potato, sage & porcini puree, egg yolk. Our signature dish - 32

Portland Blue Eye Trevalla, potato, manzanilla olive, preserved lemon, EVOO - 39

Rare-breed western plains free-range pork collar, spiced chickpeas, mojo verde - 39

Salad of savoy, parsley, queso Manchego, raisins, roast hazelnuts, sourdough croutons - 17

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