



DINNER – April 2025

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

Marinated green cerignola olives - 10

Mixed nuts, salted and roasted in house with paprika and rosemary – 9

Hand-filleted Cantabrian anchovy, tomato, chickpea & almond cracker, house alioli - 10

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

Wagyu bresaola, guindilla pepper, house alioli - 11

Aged Manchego, roast Victoria plums from our tree, honey, toasted almond, sea salt - 9

White anchovies, roast organic bullhorn peppers, toasted garlic, EVOO - 18

Buñuelos de bacalao – Seville’s famous salt cod fritters - 22

Beetroot, blue cheese, caramelised walnut, shallot & sherry vinegar dressing - 18

Beetroot & pink peppercorn cured kingfish, saffron alioli, chervil oil, croutons, finger lime - 23

Chargrilled zucchini & pumpkin, fromage blanc, PX reduction, roast hazelnut - 27

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

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

Portland Blue-eye Trevalla, potato, manzanilla olive, preserved lemon, EVOO - 43

Cape Grimm grass-fed beef (MB4+), roast banana peppers, saffron vinegar, muhamarra - 44

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

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