



## DINNER SAMPLE MENU – Summer

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

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

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

Grilled sobrasada, house-baked mollete, local honey - 15

Aged queso Manchego, poached pear, honey, house-smoked almond, sea salt - 9

El Bikini; uber-luxe mini toastie, jamon iberico, L'Artisan's Mountain Man cheese, truffle - 12

Croqueta of the day, house-made allioli - 11

Seared southern bluefin tuna, miso, mandarin ajo blanco, nigella seeds - 24

Beetroot, blue cheese, caramelised walnut, shallot & sherry vinegar dressing - 19

Asparagus, garlic scapes, smoked mayonnaise, moscatel vinegarette, sourdough crumb - 21

Pork meatballs, cuttlefish & peas, sofrito – Catalan surf-n-turf - 27

Roast red peppers, boquerones, ajo blanco, toasted almonds, crispy garlic - 23

Grilled zucchini & pumpkin, fromage blanc, Pedro Ximenez vinegar reduction, roast hazelnut - 26

Port Fairy octopus, potato, sweet smoked paprika, EVOO - 28

Local mirror dory, cerignolo olive, house preserved lemon, parsley oil - 59

Cape Grim Reserve scotch fillet (350+g), muhammara - 69

Poor man's potatoes - 12

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

*Please note a \$20 surcharge per table of 2 applies to Public Holidays*