

\$70.00 pp menu

Aceitunas

House marinated olives

Pan

Artisan sourdough with extra virgin olive oil and organic sea salt

Queso Derritido

Terracotta baked provolone cheese with sauté mushroom and green chimichurri

Empanadas Frijoles Negros

Traditional pastries filled with black beans, spinach and provolone cheese

Chorizo

Char grilled pork and fennel sausage

Morcilla

Char grilled Spanish style black pudding

Main Course

Bife De Chorizo

250g New York Porterhouse char grilled

Main courses served with traditional steak cut chips.

Verdura - Brócoli

Fried broccoli with anchovy, chilli, garlic, pan grattato and parmesan

Churros

Traditional fried sweet pastries with a salted caramel sauce



\$80.00 pp menu

Aceitunas

House marinated olives

Pan

Artisan sourdough with extra virgin olive oil and organic sea salt

Queso Derritido

Terracotta baked provolone cheese with sauté mushroom and green chimichurri

Empanadas Frijoles Negros

Traditional pastries filled with black beans, spinach and provolone cheese

Chorizo

Char grilled pork and fennel sausage

Morcilla

Char grilled Spanish style black pudding

Main Course - Choice of:-

Bife De Chorizo

250g New York Porterhouse char grilled

Poussin

Whole poussin deep fried with grilled pineapple salsa and chipotle

Salmon

Market fresh fish of the day. Please refer to wait staff

Main courses served with traditional steak cut chips.

Verdura - Brócoli

Fried broccoli with anchovy, chilli, garlic, pan grattato and parmesan

Ensaladas - Ensalada Pera

Salad of pear, walnut, witlof, radicchio and aged grana padano

Churros

Traditional fried sweet pastries with a salted caramel sauce

