

## **\$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*

### ***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*

### ***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*

#### ***Pescado Del Día***

*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*

