

TAPAS

Za'atar pita bread, marinated Sicilian olives, /12 v

Fries, Spanish seasoning/ saffron rouille /9 v

Trio of dips: Baba ghanoush, hummus, whipped feta, za'atar pita bread, olives /19 v

Fresh Sydney Rock oyster, red wine mignonette gf /5 ea /28 six /47 twelve

Roast heirloom tart, Parmigiano, balsamic glaze /17 v

Fried zucchini blossom, goats cheese and spiced pumpkin, roast capsicum sauce/6 ea v gf

Beetroot and chickpea falafel, tahini yoghurt /16 v gf df

Char-grilled octopus, chilli, tomato, onion /19 gf df

Pan-fried hot chorizo, red wine, honey, garlic /19 gf df

Croquetas de jamón, smoked scamorza, romesco sauce /18

Albondigas beef meatballs, chilli, coriander sauce /17 df

Padron peppers, spiced fetta /19 v

Truffle and goat cheese croquettes, oven roasted tomato /18 v

SMALL PLATES

Chicken liver and foie gras parfait, toasted brioche, grape chutney /23

Smoked chicken salad, persimmon, charred pear, avocado, parmesan crumb, pear dressing /19 df

Burrata, vine heirloom tomatoes, Spanish onion, basil oil, balsamic, warmed sourdough /24 v

Calamari flash fried, harissa, lime, coriander, saffron aioli /21 gf df

Ancient grains feta salad, farro, quinoa, pearl barley, freekeh, pepitas, raisins, rucola /18

Seared scallops, spiced cauliflower, bacon jam /24 gf

King prawns, smoked chilli, sautéed spinach, roast yellow capsicum, lime /28 gf

Three beef sliders, aged cheddar roast tomato relish /23

SHARING PLATTERS

All served with olives, Za'atar pita bread

Seafood Meze Platter /59 gf df

Pan-seared King prawns, char-grilled octopus, spiced calamari, half dozen oysters, grilled lemon, extra virgin olive oil

Antipasto Platter /47

Jamon serrano, longaniza oscura, fuet anis, foie gras parfait, Maffra cheddar, Mon Pere brie, Berry's Creek Blue, grape chutney, pickled vegetables, toasted brioche

Vegetable antipasto Platter /45 v

Fried zucchini blossoms, truffle and goat cheese croquettes, beetroot falafel, mushroom and taleggio arancini, tomato bruschetta

COCKTAILS – Signatures

Le Grand Fizz /20

Grey Goose Vodka, St Germain liquor, fresh lime, soda water

Cafe del Martini /20

Vodka, Malibu, house pineapple-reduction, lime juice, fresh basil

Espresso Martini /20

Vodka, Coffee liquor, fresh espresso

Chilli Margarita /20

Tequila, Domaine Canton Ginger Liquor, lime juice, homemade chilli syrup

Apple Sour /20

Cinnamon infused Vodka, Green Apple Liquor, lemon juice, homemade syrup

Barrel aged Negroni /20

Bombay Sapphire Gin, Carpano Antica Formula Vermouth, Martini Bitter

Barrel aged spiced rum Old Fashioned /20

Bacardi OakHeart Spiced Rum, Angostura bitter, homemade syrup

The Hazelscotch /20

Dewar's 12yr, Liquor 43, Frangelico, cream, homemade syrup

COCKTAILS – Classics

Classic Mojito (passion fruit) /20

Bacardi Superior, lime, mint, homemade syrup

Moscow Mule /20

Vodka, ginger beer, fresh lime juice, Angostura bitter

French Martini /20

Vodka, Chambord, fresh pineapple juice

Classic Daiquiri (strawberry) /20

Bacardi Carta Blanca, fresh lime juice, homemade syrup

Porn-star Martini /21

Vanilla infused Vodka, De Kuyper passion fruit liquor, fresh passion fruit pulp, homemade syrup, prosecco

Aperol Spritz /15

Aperol, prosecco, soda water, orange

Bloody Mary /20

Vodka, fresh lemon juice, Tabasco sauce, Worcestershire sauce, ground black pepper, salt

Classic Margarita /20

Jose Cuervo Reposado, Cointreau, lime juice, homemade syrup, salt rim

Classic Negroni /20

Bombay Sapphire Gin, Carpano Antica Formula Vermouth, Martini Bitter

Please ask us to see the full list of bottled wines and cocktails

| v/ vegetarian | | gf/ gluten free | | df/ dairy free |