

MENU

PLEASE ADVISE STAFF OF ANY DIETARY REQUIREMENTS

Appetizing Nibbles

MARINATED OLIVES	\$10	GF / DF / VG
ARTISAN BREAD CONFIT GARLIC BUTTER & HOUSE VEGEMITE	\$12	V
ADELA'S PATATAS CAPSICUM, BRAVAS SAUCE	\$15	GF / DF / VG
GILDA PINTXO OLIVES, ANCHOVIES, GUINDILLAS	\$12	GF / DF

Lighter Meals

ADELA'S CANDLELIT MARROW CONFIT GARLIC, PEPE SAYA BUTTER, ROSEMARY	\$18	
STRACCIATELLA ROASTED PINEAPPLE SAUTERN, PISTACHIO	\$21	GF / V
COURGETTE TARTARE BASIL QUINOA, LEEK, SALTED RICOTTA	\$19	GF / V
BRESAOLA WINDMILL CHEVRE, PARMESAN, NUTMEG, ROCKET	\$24	GF / V
COD CROQUETTES CUMARI AIOLI, LEMON	\$22	DF
SARDINE SYMPHONY TSAZIKI, GREMOLATA, CAPERS	\$18	
DUCK PARFAIT LIVER MOUSSE, MAPLE SYRUP JELLY	\$28	GFO
TORTILLA ESPAÑOLA CONFIT POTATOES, CARAMALIZED ONIONS, SOFRITO	\$18	GF / V

Hearty Picks/Gourmet Comforts

RAVIOLI NIGHTSHADE BEURRE BLANC, PARMESAN, SALMORIGLIO	\$32	V
PORK PRESS POLENTA, SOUR CHERRY REDUCTION	\$24	GF
CRAB SOUFFLE GRUYERE, PRAWN BISQUE	\$28	

Light & Refreshing

SALAD PIPIRRANA CUCUMBER, TOMATO, PIMIENTO, WHIPPED FETA, CUMIN	\$18	GF / V
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Dessert Delights

ASK OUR FRIENDLY STAFF ABOUT OUR AFTER-DINNER TREATS/INDULGENCES	\$16	
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CHEESE & CHARCUTERIE // ALL SERVED WITH ACCOMPANIMENTS [GFO]

ONE CHEESE \$20 // TWO CHEESES \$39 // THREE CHEESES \$54 // FOUR CHEESES \$69

CHEESE

OSSAU IRATY GRAND AOP SHEEP MILK, SEMI-HARD, NUTTY, SILKY
FOURME d'AMBERT PDO COW'S MILK, CREAMY, DENSE BLUE
CHEVRANO GOUDA GOAT'S MILK, SEMI-HARD, SILKY, NUTTY, MATURE
CHARLESTON JERSEY BRIE COW'S MILK, RICH, BUTTERY, FRUITY
PECORINO II PREDICATORE SHEEP MILK, TUSCAN GRAPES, CREAMY

CHARCUTERIE

BLACK TRUFFLE & SQUID INK SALAMI	\$18
SPICY CLOTH BOUND SALAMI	\$17
MUNOZ ROJO JAMON SERRANO RESERVA	\$19
CLOTH-AGED WAGYU SALAMI	\$19
MR CANNUBI MORTADELLA	\$18

GF = GLUTEN FREE

GFO = GLUTEN FREE OPTION

DF = DAIRY FREE

V = VEGETARIAN

VG=VEGAN

SURCHARGES ALL CARDS INCUR A FEE OF 1.5% // 15% SUNDAY & PUBLIC HOLIDAY SURCHARGE