

<b>Freshly Shucked Oysters</b> , lemon, Tabasco, shallot, vinegar (SF) (GF) (DF)	<b>\$30/6   \$58/12</b>
<b>Oyster Kilpatrick</b> , topped with crispy bacon, Worcestershire sauce and butter. Grilled until rich, smokey and slightly caramelised (SF)(GF)	<b>\$36/6   \$70/12</b>
<b>Dynamite Chicken Wings 500g</b> , Ranchero sauce, carrot and celery sticks	<b>\$23</b>
<b>Mixed Bruschetta Platter</b> , tomato-basil, mixed mushrooms, olive tapenade, beetroot concasse (DF) (V) (VO)	<b>\$18</b>
<b>Grilled Sourdough Bread</b> , serve with house made Café de Paris and romesco sauce (V)(VO)	<b>\$14</b>
<b>Shoestring Fries</b> , Parmesan-paprika salt, sriracha aioli (V)	<b>\$14</b>
<b>Spanish Chicken Croquets</b> , serve with garlic aioli	<b>\$24</b>
<b>Balinese Styled Chicken Satay</b> , served with Sambal Merah (GF) (DF) (NF)	<b>\$26</b>
<b>Gambas Al Ajillo</b> , Spanish style garlic prawns, sourdough bread (SF)	<b>\$38</b>
<b>Tuna &amp; Salmon Tartare</b> , hand-cut tuna and salmon, dressed in a refined yuzu, soy, ponzu and mirin emulsion, served in black sesame savory cones (SF)	<b>\$32</b>
<b>Slow-Cooked Lamb Bulgogi and Kimchi Cigar</b> , Gochujang emulsion (NF) (DF)	<b>\$24</b>
<b>Selection Of Cured Meats &amp; Cheese</b> 3 type of aged meats, assortment of mix cheese accompanied by crackers, olives, smoked nuts, fresh fruits and berries, focaccia bread (SF) (V)	<b>\$65/4 of each \$120/8 of each</b>
<b>Chef's Signature Barramundi with Portuguese Spices</b> , cauliflower purée, buttered broccolini, sun dried tomato and spiced cilantro cream (NF) (GF)	<b>\$42</b>
<b>Seafood Paëlla</b> , Spanish bomba saffron rice, tiger prawns, bara fish, mussels, clams, squid (SF) (NF)	<b>\$42</b>
<b>24 Hours Slow Roasted Bone in Beef Short Ribs</b> , Truffle scented mash potatoes, roast root vegetables (NF) (GF)	<b>\$46</b>
<b>Herb Marinade Lamb Chops 300g</b> , Ratatouille vegetables, green pea purée, rocket salad, rosemary jus (NF) (GF)	<b>\$42</b>
<b>Pitch Black Angus Rib Eye 450g</b> , pumpkin and potato gratin, green beans, Café de Paris and red wine jus (NF) (GF)	<b>\$62</b>
<b>Chicken Ballotine</b> , stuffed with mushroom duxelles and served with creamy potato purée, seasonal vegetable and truffle jus (GF)	<b>\$34</b>
<b>Roasted Cauliflower Steak</b> , with almond romesco, green lentils, pomegranate and fresh herbs (V) (GF)	<b>\$30</b>
<b>Mezzelune Ravioli</b> , Stracciatella and truffle oil stuffed ravioli, rustic Napoli and basil sauce, toasted nut, wild roquette and parmesan (Nut Free & Vegan Option Available)	<b>\$30</b>
<b>Choice of Sides</b> - mixed green salad   mash potato   steamed vegetables	<b>\$8</b>
<b>Brewed Bliss</b> , classic crème caramel scented with earl grey, DoubleTree cookie crumble, short bread and Postcode honeycomb (Nut Free/ Gluten Free Options Available)	<b>\$18</b>
<b>Tiramisu Our Way</b> , served with biscuits	<b>\$18</b>
<b>Fruits and Lemon</b> , lemon peel sorbet, seasonal fruits on Cava gelatine, tangerine slush	<b>\$18</b>