

Vegetariana

Olives house marinated	\$8 V GF
Hummus Dip with Turkish bread	\$12 V GFA
Baba Ghanoush Dip eggplant, garlic, lemon, tahini with Turkish bread	\$15 V GFA
Olive Tapenade Dip olives, capers, garlic, herbs with Turkish bread	\$14 V GFA
Baked Fetta on napolitana sauce garnished with olives & Turkish bread	\$14 GFA
Jackfruit Tacos (2) soft shell tacos with corn salsa & Mexican spiced jackfruit	\$16 V
Charred King Oyster Mushroom with chimichurri & baba ghanoush	\$15 GF
Patatas Bravas twice sauteed potatoes in Ancho chili sauce	\$13 GF
Roast Cauliflower spring onion, tahini, cranberries, smoked almonds, balsamic	\$15 V GF
Moroccan Spring Rolls (2) of enoki mushrooms, green beans with chili jam	\$15 V
Arancini (2) crumbed cheesy rice balls on tomato sugo	\$16 GF
Gnocchi house made with creamy gorgonzola sauce	\$21
Cheese with house fig paste, nuts, sour dough crackers	
San Simon smoked cows milk	\$15 GFA
Amadeus cows milk blue vein,	\$15 GFA
Manchego sheep milk	\$15 GFA
Ensalada's	
Rocket, fennel & pear with candied walnuts & gorgonzola dressing	\$15 GF
Roast beet, sweet potato, edamame, quinoa, Pedro Ximenez dressing	\$18 V GF

V – Vegan VA – Vegan Available GF - Gluten Free GFA – Gluten Free Available



Mariscos (Seafood)

Fremantle Sardines with Stuffed Olive (4)	\$15 GF
Crab Tostada (4) blue manna crab, coconut, lime, coriander & chili	\$15 GF
WA Cuttlefish lightly spiced with lime aioli	\$19 GF
WA Fish & Prawn Cakes (3) rolled and fried with Asian tangy sauce	\$21
Gambas Pil Pil (5) WA Prawns in garlic, paprika, chili oil & cherry tomatoes	\$25 GF

Paella **\$25 GF**

Paella is a name for over 200 variations of the same initial dish.

Ours has Chorizo, Mussels, Prawns, Chicken & traditional rice.

La Carne (Meat)

Charcuterie board **(2) \$29 (4) \$49 GFA**

Serano & Coppa & Sopressa with Olives, Manchego, Hummus, Turkish Bread

Chorizo Sausage char grilled with cabbage & apple compote **\$17 GF**

Duck Pithiviers (3) French style pies with house made chutney **\$24**

Glazed Spicy Chicken Wings (4) with garlic & rosemary aioli **\$22 GF**

Beef Cheek slow braised on Manchego polenta with pangritata **\$27 GF**

Slow Roasted Pork Belly Piquillo peppers & fennel **\$27 GF**

Lamb Cutlets (3) Smoked celeriac puree & edamame herb oil **\$32 GF**

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Chef's Set Menu

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