



## TAPAS

**OLIVES** 8  
australian grown olives marinated w/ salt bush, pepperberry & lemon myrtle

**BOMBA TACOS** 6  
**Tuna Ceviche**  
bomba rice tacos with tuna, fingerlime, chilli & herbs GF

**Beef Brisket**  
bomba rice tacos with braised beef w/ pepperberry, pico & mint yogurt GF

**Braised Jackfruit**  
bomba rice tacos with braised jackfruit w/ pepperberry, pico & smoked yogurt VG; GF

**JAMON & MANCHEGO CROQUETAS** 10  
Jamon & manchego cheese croquetas w/ smoked paprika aioli (2 per serve)

**CHARRED CORN & MOZZARELLA CROQUETAS** 10  
charred corn & mozzarella croquetas coated in cornflakes w/ romesco sauce (2 per serve) V; GF

**KATAIFI WRAPPED PRAWNS** 10  
w/ lemon myrtle aioli, radish, coriander (2 per serve)

**WAGYU MEATBALLS** 18  
spiced wagyu beef meatballs w/ pedro ximenez glaze (6 per serve) GF

**SPICED LAMB RIBS** 22  
sous vide lamb ribs w/ mint yoghurt & salsa verde (4 per serve) GF

**CAULIFLOWER & WALNUT BOMBA** 16  
flavour bombs of spiced cauliflower & walnut w/ pedro ximenez glaze VG; GF

**BETROOT, SMOKED YOGURT & ALMONDS** 14  
grilled beetroot w/ smoked yogurt, smoked almonds & pea shoots VG; GF

**PATATAS BRAVAS** 15  
crispy potato w/ spicy tomato sauce, garlic aioli GF; V; VG available

**PUMPKIN & ALMOND CHIPS** 16  
pumpkin coated in almonds w/ sticky dressing VG; GF

**CRISPY CALAMARI & ROCKET SALAD**  
entree 22 main 34  
w/ lemon sesame dressing

**TASTING PLATTER FOR TWO** 46  
Chef's selection of five tapas dishes

## PAELLA

**PAELLA WITH EVERYTHING** 37  
Spanish bomba rice w/ prawns, calamari, local mussels, chicken, chorizo, vegetables, housemade fish stock GF

**PRAWN PAELLA** 37  
Spanish bomba rice w/ prawns, vegetables, peas housemade prawn stock GF

**SEAFOOD PAELLA** 35  
Spanish bomba rice w/ prawns, calamari, local mussels, vegetables, peas, housemade prawn stock GF

**CHICKEN & CHORIZO PAELLA** 34  
Spanish bomba rice w/ chicken, chorizo & beans, housemade chicken stock GF

**PAELLA VERDE** 28  
Spanish bomba rice cooked in Salsa Verde, housemade vegetable stock, spring onion, garlic shoots, broccolini, peas, confit cherry tomatoes VG; GF

## MAINS

**PAN FRIED BARRAMUNDI** 35  
w/ smoked pine nut cream, samphire, confit cherry tomatoes, sautéed spinach, crispy potatoes GF

**PORTERHOUSE STEAK** 38  
choice of pepper sauce OR herb butter, twice cooked crispy potatoes & salad GF

**DUCK BREAST W/ ORANGE GLAZE** 38  
w/ sweet potato puree with a hint of Tasmanian wasabi, mixed lettuce with lemon sesame dressing GF

**CRISPY FREERANGE PORK BELLY W/ CHORIZO SAUCE** 35  
slow cooked pork belly w/ chorizo sauce and parsley, pickled shallot & orange salad GF

**SLOW COOKED LAMB SHOULDER** 86  
(shared 2-3 people) half lamb shoulder braised overnight w/ mint yoghurt, wattleseed damper, spinach & mint salad (there is a 30 minute wait time for this dish)

**PEPPERS STUFFED W/ RICOTTA, CONFIT GARLIC & MACADAMIAS** 32  
grilled peppers stuffed w/ housemade soy ricotta, warrigal greens, confit garlic & macadamia crumb served w/ parsley oil & wattleseed damper VG

## SIDES

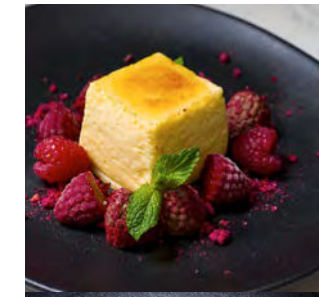
**CRISPY POTATOES** 10  
twice cooked to perfection w/garlic aioli GF; V; VG available

**GREENBEANS W/ GARLIC BUTTER** 10  
GF; V

**GARDEN SALAD** 10  
w/ mixed greens, radish, pickled shallots V; VG available

**WATTLESEED DAMPER** 8  
w/ smoked maple butter V; VG available

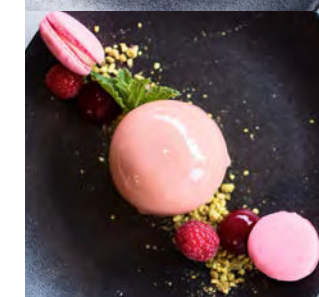
## DESSERTS



**CRÈME BRÛLÉE CUBE W/ RASPBERRIES & DARK CHOCOLATE SET** 18  
crème brûlée cube, raspberry coulis, Callebaut chocolate ganache raspberries, fresh raspberries



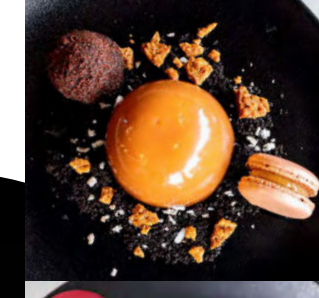
**DARK CHOCOLATE & SALTED CARAMEL SET** 18  
Callebaut chocolate mousse w/ salted caramel filling & brownie base, served w/ chocolate crumb, hazlenut praline & salted caramel macarons  
*contains almonds & hazelnuts; GF*



**RUBY CHOCOLATE & RASPBERRY SET** 18  
Callebaut Ruby chocolate dome, raspberry coulis, pistachio dacquoise, berries & ruby macarons  
*contains almonds & pistachios; GF*



**PASSIONFRUIT BOMBE ALASKA SET** 18  
Passionfruit parfait & meringue w/ shortbread pastry, fresh berries & passionfruit macarons  
*contains almonds*



**BANANA, SALTED CARAMEL & SPICED RUM SET** 18  
Banana parfait, salted caramel filling and glaze, gingerbread base, chocolate crumb, coconut praline, caramel macarons  
*contains almonds*



**DAVIDSON PLUM, STRAWBERRY & CHOCOLATE SET** 18  
Davidson plum & strawberry sorbet, chocolate ganache ice cream, chocolate & davidson plum macaron  
*contains almonds; VG; GF*



**MANGO & COCONUT SEMIFREDDO SET** 18  
w/ chocolate & ginger crumb, coconut praline, dried mango & blueberries  
*contains almonds; VG; GF*

# FEED ME

## TAPAS & PAELLA BANQUET

**TUNA CEVICHE BOMBA TACOS**  
OR  
**KATAIFI WRAPPED PRAWNS**  
**WAGYU MEATBALLS**

**CRISPY CALAMARI & ROCKET SALAD**  
**CHOICE OF PAELLA**  
**CHOICE OF DESSERT SET EACH**

\$60 per person (minimum 2 people)

## SEAFOOD BANQUET

**KATAIFI WRAPPED PRAWNS**  
**TUNA CEVICHE BOMBA TACOS**  
**CRISPY CALAMARI & ROCKET SALAD**

**SEAFOOD PAELLA**  
**CHOICE OF DESSERT SET EACH**

\$65 per person (minimum 2 people)

## VEGETARIAN TAPAS & PAELLA BANQUET

**BRAISED JACKFRUIT BOMBA TACOS**  
**CHARRED CORN & MANCHEGO CROQUETAS**

**CAULIFLOWER & WALNUT BOMBA**  
**PATATAS BRAVAS**

**PAELLA VERDE**  
**CHOICE OF DESSERT SET EACH**

\$60 per person (minimum 2 people)

## 5 COURSE BANQUET

**TUNA CEVICHE BOMBA TACOS**  
OR  
**KATAIFI WRAPPED PRAWNS**  
**SPICED LAMB RIBS**

**CRISPY CALAMARI & ROCKET SALAD**  
**DUCK BREAST W/ ORANGE GLAZE**  
OR  
**FREERANGE PORK BELLY W/ CHORIZO SAUCE**

**CHOICE OF DESSERT SET EACH**  
\$65 per person (minimum 2 people)

## SEAFOOD & LAMB SHOULDER BANQUET

**TUNA CEVICHE BOMBA TACOS**  
OR  
**KATAIFI WRAPPED PRAWNS**

**CRISPY CALAMARI & ROCKET SALAD**  
**LAMB SHOULDER W/ MINT YOGURT, WATTLESEED DAMPER & SPINACH SALAD**

**CHOICE OF DESSERT SET EACH**  
\$80 per person (minimum 2 people)

## VEGAN 5 COURSE BANQUET

**BRAISED JACKFRUIT BOMBA TACOS**  
**PATATAS BRAVAS**  
OR  
**PUMPKIN & ALMOND CHIPS**

**PEPPERS STUFFED W/ RICOTTA, CONFIT GARLIC & MACADAMIAS**  
**PAELLA VERDE**

**CHOICE OF VEGAN DESSERT SET EACH**  
\$65 per person (minimum 2 people)

**KID'S MENU**  
Ask our staff for a special menu for the little ones!

**MID-WEEK MEAL DEAL**  
2 Tapas + Paella  
for 28 per person  
MIN 2 PEOPLE | SET MENU  
Available Tues to Thurs