

Padron peppers, sherry & sea salt	\$16	Albondigas – Spicy Spanish meatballs & manchego GF	\$24
The Gilda - pickled guindilla peppers, white anchovies & green olives GF (Per PC)	\$5	Pan-seared chorizo, clams, fennel & chickpea GF*	\$28
Pan con Tomate (Catalan Bread) V	\$12	Traditional beef tartare & tostada	\$27
Jamón de Cebo Ibérico 24mths	65g \$26	Pork belly, basque cider, parsnip puree & torched spring onion GF	\$26
Crumbed Spanish olives, stuffed w feta & manchego V GF	\$14	Charred octopus, kumara, pickled carrot, romesco & chilli oil GF	\$32
Chicken liver parfait w fig, truffle honey & tostada	\$18	Crispy skin Hiramasa kingfish, crisp potato, parsley & caper salsa GF	\$37
Duck rillettes w cornichon, guindilla peppers, caper berry & tostada*	\$25	Mountaintop mushroom medley w cavolo nero, fermented pepper & sherry GF V	\$24
Fresh sardines, garlic, sherry vinegar, smoked paprika & olive oil GF* (4PC)	\$21	Spiced cauliflower w smoked paprika romesco GF V	\$15
Calamares - Salt and pepper squid w sofrito rojo GF	\$18	Charred broccolini, herb gremolata & lemon GF V	\$15
Roasted beets w pistachio, pickled radish, sherry vinegar & goats curd GF V	\$18	Patatas bravas GF V	\$15
Noosa Red Tomatoes, buffalo mozzarella w pickled shallot, basil & charcoal salt GF V	\$27	Truffle fries GF V	\$14
Pan seared scallops w morcilla, saffron cauliflower & toasted hazelnut in red wine jus (4PC)	\$26	<u>POR DOS O MÁS *(please allow 20 minutes)</u>	
Seared Yellowfin Tuna w celeriac & sauce vierge GF	\$28	Paella GF - Vegetarian \$42 Chicken & Chorizo \$55 Seafood \$73	
Black mussels in white wine, tomato, olive & chilli GF*	\$26	Chargrilled rib on the bone, 600g Cattleman's cut w pickled mushroom & red wine jus GF	\$75
Charred king prawn w verde beurre blanc GF (3PC)	\$26	Slow cooked lamb shoulder 600g with chimmi churri, spiced yoghurt & flat bread	\$69
Grilled Moreton Bay Bug tails with chilli, white wine & garlic GF (4PC)	\$30	Cheese Board – a selection of artisan cheeses w house made accompaniments	\$34
Manchego & nduja croquettes GF (4PC)	\$18		

SWEETS

Creme Catalan GF \$16

Spanish churros w cinnamon sugar & chocolate sauce GF \$20

Cheese Board – a selection of artisan cheeses
w house made accompaniments \$34

SWEET / FORTIFIED

2017 Le Tertre du Lys d'OR - Sauternes, France \$14

2014 Heidi Schröck Beerenauslese
- Burgenland, Austria \$20

2014 Ramos Pinto Late Bottled Vintage Port - Portugal \$12

NV Mr Pickwick's Particular Tawny Port - Australia \$16

NV Mas Amiel Maury Cuvée Prestige 10yr - France \$14

BRANDY / COGNAC / ARMAGNAC

2012 Victor Gontier 'Domfrontais' Calvados - France \$13

1989 Delord Bas Armagnac - France \$14

Courvoisier V.S.O.P Cognac - France \$13

DIGESTIFS / EAU-DE-VIE

Amaro Montenegro - Italy \$10

Fernet-Branca - Italy \$12

Domaine Weinbach Eau-de-Vie d'Alsace de
Marc de Pinot Noir - France \$15

YOYO