

Our menu is designed to be shared
Please place your order at the bar

A la carte menu

PINTXOS (single serve)

Toasted brioche queso Manchego bechamel, jamon, cornichon (vo, gfo)	7
Tasmanian brie caramelised onion relish, jamon crisp, baguette (gfo, vo, nf)	7

TAPAS

Lums grazing plate selection of cheeses & cured meats (gfo +\$2, n)	45
Miller & Baker sourdough (6) olives, cultured butter (veo, dfo)	14
Spanish Romesco dip homemade tortilla chips (ve, gf, n)	16
Hiromasa kingfish ceviche Orange, Licor 43, shaved radish, avocado crema, black salt (gf, df)	25
Grilled chorizo crispy pork lardo, shaved pear, Persian fetta (gf, dfo)	18
Heirloom eggplant gazpacho puree, spiced corn, paprika oil (ve, gf, df, n)	15
Jamon & pea croquetas (5) black garlic aioli, lime (gf)	18

PLATO

Wild Mushroom Gnocchi , wild mushrooms, dashi shoyu, confit tomatoes (v)	30
+ Add chorizo	+8
La delizia latticini Buratta seared green beans, mint, orange, pomegranate, hazelnut and pepita dressing (gf, v, nfo) + Add jamon	30
+ Add jamon	+7
Wild Boar Ragu , pan seared gnocchi, chorizo, piquillo peppers, stracciatella (nf)	32
Seared black Angus beef salsa verde, shaved radish, green herbs, toasted buckwheat, parmesan (gf, dfo)	42
Slow-cooked pork belly roasted pear, charred shallot, toasted walnut crema, candied walnut crumb, marsala and quince jus (gf, df, nfo)	34
Pollo Sabroso Spanish spiced chicken breast, shaved fennel, zucchini, olive crumb, lime (dfo, gf)	35

DF: Dairy Free | GF: Gluten Free | N :Contains nuts | V:Vegetarian | VE:Vegan
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SIDES

Patatas bravas kipfler potatoes, spicy sobrassada, yoghurt sauce (gf, dfo, veo, vo)	18
Confit autumn vegetables , beluga black lentils, pickled spanish onion, green herbs, chipotle sherry vinegarette, whipped goats cheese. (gf, dfo, v, veo)	22
Wattleseed and maple sweet potato , stracciatella, chorizo oil, guindillas, puffed red sorghum (gf, dfo, veo)	24
Extra Miller & Baker sourdough (6) (gfo +\$2)	4
Extra homemade pepper lavosh (gfo +\$2)	4
House marinated warm Australian olives (gf, df, v, ve, nf)	8

SOMETHING SWEET?

Churros (6) dulce de leche, caramelised white chocolate, cinnamon (gf, v)	12
Strawberry Basque cheesecake , white chocolate ganache, mixed berry tea, smoked almond praline, freeze dried rasbery. (gf, v, nfo)	16
++ pair with Chouette Pedro Ximénez 75ml	15

Can't decide? Leave the decisions to us!

A three-course banquet style selection of our chef's seasonal favourites.
All dishes are designed to share, letting you try of all our most popular dishes.

Chefs Selects

THREE COURSE FIESTA

\$65 per person
min 4 people



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