

## NIBBLES

WARM OLIVES marinated in garlic, chili, olive oil (v,gf,nf,df)	6
HOUSE BREAD roasted garlic bulb, tomato butter (v,nf)	8
PATATAS BRAVAS kipflers, aioli , harissa (v,gf,nf,df)	8
SPICED PUFFED PORK SKIN paprika salt (gf,df,nf)	8

## BOARDS

CHEESE BOARD two cheeses, with seasonal condiments and toasted ciabatta (v)	36
CARNIVORE BOARD two cured meats, with seasonal condiments and toasted ciabatta (df)	38
DRUM BOARD selection of cured meats, cheeses with seasonal condiments and toasted ciabatta	44

## SMALL PLATES

Crispy CATALINA DUCK EGGS olive soil, dried parsley, bell pepper sugo (v,gf,nf,df)	14
BURNT MAPLE LAMB RIBS smashed hazelnut, Persian feta, charcoal salt (gf)	16
SPICED CAULIFLOWER smoked provolone, oregano, tomato sugo, Egyptian dukkah (v,gf)	14
BEEF CHEEK oxtail empanadas, thyme jus, garlic, basil, pea sugo (df,nf)	16
BLACK BARLEY grilled asparagus, pecan, roquette, goats cheese, lemon vinaigrette (v,gf)	14
CHARRED CHORIZO Quemaduras honey, pistachio dirt, house made ricotta (gf)	18
PULLED PORK CROQUETTES dried rub slow cooked pork belly, bechamel, manchgo and harissa (nf)	16
FRIED COURGETTE BLOSSOMS stuffed with, chili garlic prawn, scallop ricotta, lemon parsley aioli	18

(gf,nf)

#### LARGE PLATES

PERSIAN TRUFFLE GNOCCHI wild fungi, parsley, garlic, pecorino, burnt butter sugo (v,nf)	38
BRAISED LAMB SHOULDER Israeli couscous, tabbouleh, tazaki, lamb jus, mojo verde (nf)	42
PAN SEARED BUG TAILS spinach, bottarga, garlic, chili, parsley, squid ink trill, tomato, lemon butter emulsion (nf,gf)	48
WAGYU STRIP LOIN MBS 6+ soubise, cavolo nero, swiss brown, dried king brown crisps, basil oil, bone marrow jus (gf,nf)	48
12hr SLOW COOKED PORK BELLY mung beans, pepita dirt, pumpkin puree, olive soil, morcilla, thyme jus (gf,nf)	45

#### SIDES

BABY HEIRLOOM CARROTS truffle honey, goats cheese (v,nf,gf)	8
CHARRED BROCCOLINI Stracciatella, almond (v,gf)	8
BUTTER FRIED BRUSSELS SPROUTS garlic (v,gf,nf)	8
HEIRLOOM TOMATO WITH BURRATA basil, pepper and 25yr aged px balsamic (v,gf,nf)	8

#### DESSERTS

CHURROS cinnamon sugar and charcoal salted caramel (nf,v)	12
CREAM CATALINA , fresh berries (v,gf,nf)	12
NUTELLA PANNA COTTA chocolate dirt, biscotti	12

(v) vegetarian | (gf) gluten free | (df) dairy free | All credit cards incur a 1.5% processing fee | 15% surcharge on public holidays