

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

Our menu is designed to be share & dishes will arrive as they are ready

Please place your order at the bar

DF: Dairy Free | GF: Gluten Free | N: Contains nuts | V: Vegetarian | VE: Vegan
DFO: Dairy Free option | GFO: Gluten free option | VO: Vegetarian option | VEO: Vegan option

Ala 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
Leeuwin coast Albany rock oyster apple cider mignonette, compressed apple, apple cider pearls, rose water, mint, baguette (gfo, df)	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
Hiromas 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

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
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

SIDES

Patatas bravas kipfler potatoes, spicy sobrassada, yoghurt sauce (gf, dfo, veo, vo)	18
Confit autumn vegetables , heirloom carrot, radish, parsnip, 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

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