

CHEF'S MENU

\$90 per person

CHOOSE ONE TO START

Hand Picked Blue Swimmer Crab

Gazpacho, avocado, avruga caviar (GF, S)

Wood grilled Fremantle octopus

Cauliflower, fermented sausage, lemon (S, GF)

Hand-picked tomatoes

Spanish ricotta, basil, cabernet sauvignon vinegar (v)

CHOOSE ONE FROM OUR

WOOD-FIRED GRILL

Stirling Ranges Sirloin

Grilled mushrooms, woodfired baby peppers (280g) (GF)

Line Caught Fish Salt Cod & Chorizo Paella

Green beans, black mussels (S)

Smoked baby carrots, whipped goats' cheese, honeycomb, paprika and macadamia (V, N)

SIDES

Wood-fired broccoli, garlic, chilli (GF, V)

Charred sweet corn, bravas sour cream, Iberian ham crumble

CHOOSE SOMETHING SWEET

Creme Catalan with poached rhubarb and cinnamon churros

Dark Chocolate Hazelnut Torta cherries, turrón ice cream (GF)

CHEESE TO FINISH

Manchego Artesano

12-month hard cheese made from sheep's milk, served with quince paste, muscatels, grilled bread and crackers



S - Contains Seafood / V - Vegetarian / GF - Gluten Free / N - Contains Nuts

All prices are inclusive of GST. 1.5% Credit Card Fee / 3% for American Express