

A LA CARTE MENU

'Ascua' - meaning "ember", a refined dining experience in the heart of the city. Spanish influenced cuisine prepared with the freshest Western Australian produce, cooked to perfection on the wood-fire grill, paired with sommelier-selected wines.

Chef de Cuisine, Nick Trezise

Restaurant Manager & Sommelier, Pierre Elie Anglade

TO START

Freshly Shucked Oysters , La Chinata hot sauce, lime	4.5ea
Hand Picked Blue Swimmer Crab , gazpacho, avocado, avruga caviar (GF, S)	25
Jamon Iberico De Bellota , shaved ham from free range black pigs fed on acorns (60g)	36
Charred Geraldton Cuttlefish , shaved fennel, salsa verde, citrus, olives (S, GF, N)	23
Wood grilled Fremantle octopus , cauliflower, fermented sausage, lemon	25
Hand-picked tomatoes , Spanish ricotta, basil, cabernet sauvignon vinegar	17

WOOD-FIRED GRILL *olive and Banksia wood on charcoal*

Stirling Ranges Sirloin , grilled mushrooms, wood-fired baby peppers (280g) (GF)	45
Dry Aged Feather Blade on the Bone , baby peppers, grilled mushrooms (330g) (GF)	38
Half Lilydale Boneless Chicken , charred sweetcorn, garlic chilli oil, lemon	36
Exmouth Tiger Prawns , garlic, piquillo peppers, cuquillo olives, flat parsley (S, GF)	44
Line Caught Fish Salt Cod & Chorizo Paella , green beans, black mussels (S)	46
Twice Cooked Pork Belly , braised fennel, apple, calcots, Romesco	39
Smoked baby carrots , whipped goats' cheese, honeycomb, paprika and macadamia (V)(N)	29

TO SHARE

Stirling Ranges Beef Tomahawk , Samfaina (40 days dry-aged)	100g/14
Grilled Fresh Local Seafood , line caught fish, cuttlefish, tiger prawns, local octopus (S)	98

CHOICE OF SAUCE

Rioja reduction, aioli, romesco, salsa verde

ON THE SIDE...

Skin on fries with spicy aioli (V, GF)	10
Buttermilk fried cauliflower, romesco sauce (V)	10
Wood-fired broccoli, crispy garlic, red chilli	10
Charred sweet corn, bravas sour cream, Iberian ham crumble	10
Wood roasted pumpkin, sesame, lemon yoghurt	10

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



SOMETHING SWEET

Crème Catalan , poached rhubarb, cinnamon churros	16
Tarta de Santiago , dulce de leche, vanilla ice cream (GF)	15
Dark Chocolate and Hazelnut Torta , cherries, hazelnut turrón ice cream	17
Caramelised Goats Cheese and Honey Cheesecake , blood orange gel, pollen	15

CHEESE TO FINISH...

TWO - \$22 THREE - \$33 FOUR - \$44

Served with quince paste, muscatels, crystal bread and Lavash

Azul De Valdeon , Spanish blue cheese made from goat and cow's milk	12
Cabra Al Pimenton , creamy goats cheese covered in paprika	11
Mahon Curado , semi firm cheese made from raw cow's milk	13
Manchego Artesano 12 month , hard cheese made from sheep's milk	13

DESSERT & FORTIFIED WINES

75ml

D'arenberg Noble Wrinkled NV , McLaren Vale, SA	14
Domaine Disznoko 'Late Harvest Furmint' , Tokay, Hungary	13
Quinta do Noval Tawny Port , Porto, Portugal	13
Henriques & Henriques , 10yo Madeira, Portugal	25

SOMETHING HOT

Hand-Crafted Little Owl Coffee	5
Flat White, Cappuccino, Café Latte, Macchiato (long/short), Espresso, Long Black (2 x cup French press), Mocha	
Hot Chocolate	5
T2 Teas	5
English Breakfast, Earl Grey, Gorgeous Geisha, Just Peppermint, Lemongrass & Ginger, Fruity Chamomile, China Jasmine, Chai Tea	

Take Home a Tomahawk

Be sure to impress at the next bbq with our famous crowd pleaser, a 40-day dry aged Stirling Ranges Beef Tomahawk. Cooking instructions from Chef De Cuisine, Nick Trezise, are included to ensure your Tomahawk is cooked to perfection, making you the hero at the grill! \$60 1kg.

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