

Pan

Crusty bread – per person 1

Tuercas

Smoked South Australian almonds 4

Roasted pistachio nuts in the shell 5

Aceitunas

Marinated coriole olives 6

Manzanilla olives 6

Anchoas y Sardinias

White anchovies with balsamic 8

Sardines in the tin, marinated in olive oil & chilli 12

Ortiz anchovy with crouton 18

Embutido de Carne – fine sliced meats

Lombo 6

Breasola 6

Osso collo 6

Chorizo 8

Local prosciutto 8

San Daniele prosciutto 12

Jamón serrano 12

Jamón ibérico 18

Queso

Manchego – with quince paste 8

Parmigiano reggiano – with vincotto 9

Valdeon – with truffled honey 9

Selection Plate

Olives, meats & cheeses 18

Pintxos – single serve tapas 3.5 per serve

Pan con tomate y jamon - toasted bread with tomato and jamon

Pintxo de tortilla – tortilla with aioli on toasted bread

Pintxo de bocorrone – white anchovy and roast capsicum on toasted bread

Hamburguesa – mini hamburgers

Tapas

Croqueta – smoked trout croquettes 12

Chorizo a la plancha – grilled chorizo, romesco sauce 9

Albondigas – pork and veal meatballs with tomato sauce 12

Setas asados – mushrooms with garlic and sherry vinegar 9

Patatas bravas – potato chips with spicy tomato sauce 7

Conejo – roasted rabbit leg, pea and potato foam, truffle oil 12

Empanadilla – Spanish pastries filled with tuna, tomato and lemon 12

Gambas al ajillo – pan fried prawns, mushrooms, garlic 13.5

Tortilla española – confit potato and onion omelette 8.5

Costilla – Coorong Angus Short Rib, soffrito marinade 11

Vieira – seared scallops, salmorejo, jamon, crouton, egg 12

Escabeche – Escabeche of tommy ruff fillets, baby spinach and fresh berries 11

Ensalada de pimientos – roasted capsicum and white anchovy salad, croutons, herbs 9

Tapas Selection - minimum 4 people

Chef's choice of 6 tapas 30 per person

Chef's choice of pizza and 6 tapa 40 per person

Pizza

Schiacciata Pomodoro – fresh tomato, basil, extra virgin olive oil 13

Schiacciata Maiale – confit pork belly, apple, caramelised onion, rosemary, balsamic vinegar, extra virgin olive oil 15

Schiacciata Patate – sliced potatoes, caramelised onion, rosemary, fiore di latte, sea salt 15

Schiacciata Prosciutto – sliced prosciutto, buffalo mozzarella, basil, extra virgin olive oil 17.5

Pizza Margherita – tomato salsa, fiore di latte, fresh tomatoes and fresh basil leaves with garlic infused extra virgin olive oil and sea salt 16.5

Pizza Funghi – swiss brown mushrooms, caramelised onion, fiore di latte and truffle oil 19.5

Pizza Gorgonzola – tomato salsa, gorgonzola piccante, spinach, swiss brown mushrooms, chilli and truffle oil 19

Pizza Salsiccia – pork and fennel sausage, taleggio, fresh tomato, caramelised onions and oregano 19.5

Pizza Agnello – marinated Hay Valley Lamb, caramelised onion, spinach, spiced yogurt, pistachio nuts 21

Pizza Prosciutto – tomato salsa, roasted capsicum, finely sliced prosciutto, rocket leaves and shaved parmesan 19.5

Pizza Anatra – confit duck leg, raddichio, pecorino, orange dressing 21

Pizza Chorizo – tomato salsa, fiore di latte cherry tomatoes, chorizo, black olives and anchovies drizzled with garlic infused extra virgin olive oil and chilli 19.5

Pizza Gamberoni – king prawns, cherry tomatoes, spanish onion, garlic, tomato salsa and fresh chilli 24