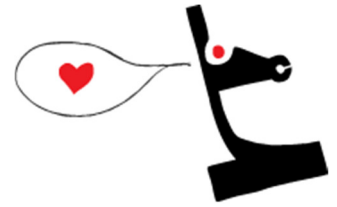


PEASANT



TAPAS

Mixed olives in merlot vinaigrette	8
Warm sourdough <u>w</u> confit garlic in olive oil & sea salt	9
Baby sweet peppers, char grilled <u>w</u> capers, orange & sea salt	11
Patatas bravas <u>w</u> tomato chutney, garlic aioli & aged manchego	11
Char-grilled Spanish chorizo <u>w</u> mojo aioli & lake salt	15
Seared scallops and morcilla <u>w</u> snow peas & butter PX sauce (2 pieces)	14
Pork belly chicharrones <u>w</u> cumin, fennel spiced salt & PX reduction	14
Croquetas de mushroom & gruyere	16
Gambas Al Ajillo <u>w</u> onions, garlic & green chilli	18
Empanadas <u>w</u> lamb, pea & potato, served <u>w</u> lemon & thyme vinaigrette	16
Port Lincoln mussels <u>w</u> PX sherry & saffron cream reduction	16
WA sardines on croutes <u>w</u> tomato chutney, aioli & pickled garlic	14
Brocolini in orange & cumin vinaigrette <u>w</u> roasted almonds	15
Salad of green leaf, sugar snap, radish, cherry tomato & lemon	12
Charcuterie board <u>w</u> 18mth serrano, jabali, guindillas & pickled Italian mushroom	30
add aged manchego cheese	6
add cabra semicurado pimento	7
add lingot d'argental	8
add azul de valdeon blue	8

LARGE PLATES

Seafood zarzuela <u>w</u> barramundi, mussels, clams, tiger prawns & chorizo	36
Rangers valley beef cheeks <u>w</u> celeriac & cauliflower puree, shaved kumara crisps & PX reduction	34
Roasted duck breast <u>w</u> orange & cumin glaze, duck fat potatoes & jus	45
Rustic Spanish meatballs <u>w</u> salsa roja & manchego cheese	28
Pequillo peppers stuffed <u>w</u> roasted walnuts, spinach, goat's curd & romesco sauce	29

DESSERTS

(ask your waiter for dessert wine/digestif)	
Vanilla crema catalana & passionfruit compote	12
Basque country burnt orange cheesecake <u>w</u> chocolate base & creme anglaise	14
Churros served <u>w</u> chocolate syrup	15
Dessert tasting platter	29
Peasant cheese board, olives & croutes	
• 2 cheeses (from charcuterie board)	17
• 3 cheeses (from charcuterie board)	25
• 4 cheeses (from charcuterie board)	33

LA FAMILIA...

Let your waiter take care of it!
Ask about our daily six course shared banquet for \$50pp (full table participation).

'A buen entendedor, pocas palabras bastan'

• one bill per table • maximum two payments per bill •