

SEAFOOD

Natural * 3 (GF, DF, NF)	\$12.00
Fresh Oyster, Lime Wedges ½ Doz/1 Doz	\$22.00/\$42.00
Kilpatrick * 3 (GF, DF,)	\$13.50
Bacon, Tabasco, Kilpatrick Sauce ½ Doz/1Doz	\$25.00/\$50.00
Ceviche* 3 (GF, DF, NF)	\$12.00
Lemon, Lime, Shallot ½ Doz/1Doz	\$22.00/\$42.00
Mignonette * 3 (GF, DF, NF)	\$12.00
Raspberry Vinegar ½ Doz/1Doz	\$22.00/\$42.00
Prawn Cocktail (GF, NF)	\$22.00
Shredded Cos, Lemon	
Marinated Hokkaido Scallops (GF)	\$24.00
Marinated with citrus, ginger, olive oil, served with blanched sweet potato, chilli, micro herbs	

NIBBLES

Garlic Bread (Pan de Ajo) (V)	\$11.00
Add Cheese	\$5.00
Pita Bread (V)	\$17.00
Two Assorted Dips, Pickled Olives	
Spanish Charcuterie Plate (GF & DF Option, NF)	\$28.00
Prosciutto, Chorizo, Salami, Cold Chicken Manchego, Pickled Vegetables, Bread	

SALAD

Mediterranean Salad (GF, DF Option)	\$22.00
Roast Beetroot, Pumpkin, Cherry Tomato, Orange Segments, Pomegranate Arisal, Persian Fetta, Quinoa with Cumin Infused Sauce	
Add Ons: Chicken, Chorizo, Prawns	\$6.00



SMALL PLATES

Pork Ribs (GF, DF)	\$22.00
Homemade BBQ Sauce, Garden Salad	
Pan Seared Scallops (GF Option)	\$24.00
Yuzu, Chilli Butter, Jamon Crumb	
Spanish Chicken Wings (DF)	\$25.00
Coated in Hot Honey Sauce	
Southern Fried Chicken	\$24.00
Peri Peri Mayo	
Coconut Crumbled Prawns	\$24.00
Tartare Sauce, Salad	
Crispy Cauliflower (V)	\$20.00
Mojo Verde, Sesame, Maple Cumin Aioli	
Empanadas	
Sweet Potato, Chimichuri, Lemon (VG)	\$20.00
Grilled Chorizo (GF, DF)	\$20.00
Capsicum Relish	
Salt & Pepper Squid	\$20.00
Capers Mayo	
Cheesy Arborio Stuffed Jalapeños (V)	\$19.00
Buttermilk Ranch	
Tacos:	
Prawns	\$20.00
Chicken	\$18.00
Avocado Salsa, Lime Sour Cream, Tomato Salsa	

LARGER MEALS

Fleurieu Grass Fed MB3+ 300gm Scotch Fillet (GF, DF)	\$55.00
Kipfler Potatoes, Broccolini, Shiraz Jus (GF) or Bearnaise (GF)	
Pan Seared Market Fish (GF)	\$42.00
Kipfler Potatoes, Broccolini	
SA Frenched Lamb Cutlet (GF)	\$45.00
Broccolini, Minted Jus	
Seafood Puttanesca	\$39.00
Linguine Pasta in Napolitana Sauce with Prawns, Squid, Mussels, Shallots, Roasted Capsicum, Cherry Tomatoes, Capers, Lemon Zest, Herbs	
Garlic Chili Prawn Chorizo	\$39.00
Linguine, Chorizo, Prawn, Chili, Garlic, Cherry Tomato, Roasted Capsicum, Shallots in White Wine Rose Sauce, Fresh Shaved Parmesan	
Pirmavera Linguini (V, NF, VG Option)	\$30.00
Add Chicken	\$6.00
Squid Ink Paella with Gambas al Ajilo (GF)	\$42.00
Squid ink paella rice in tomato puree, capsicum, rich stock, topped with lemon garlic chilli infused prawns	
Main Salt & Pepper Squid	\$35.00
Chips, Garden Salad, Tartare Sauce, Lemon Wedge	
Crumbed / Battered / Grilled Fish	\$35.00
Chips, Caper Mayo, Garden Salad	

*[V] = Vegetarian / [VG] = Vegan / [GF] = Gluten Free / DF = Dairy Free / NF = Nut Free

DESSERTS

Cookies and Cream Cheese Cake	\$15.00
Spanish Churros Ice Cream	\$16.00
Baked Meringue (GF, DF) Raspberry Sorbet	\$16.00



SIDES

Roast Kipfler Potatoes (GF, DF Option)	\$15.00
Garlic Kipfler Potatoes, Aioli	
Steamed Broccoli (GF, DF, NF Option)	\$14.00
Seasonings	
Potato Chips (DF)	\$12.00
Tomato Sauce	

KIDS MENU (under 12 only) \$15.00

Chicken Nuggets Chips, Tomato Sauce
Kids Crumbed Fish Chips, Tomato Sauce
Linguine (V) Napolitana, Mozzarella Cheese

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