



tapas
MENU

\$65
PP

WAGYU PASTRAMI MBS 6+

Radish, Turnip, Watercress & Seeded Mustard *(df)*

ROAST CAULIFLOWER

Za'atar, Caper, Almond *(v, n)*

SCALLOPS

Nduja Butter, Heirloom Tomato, Zucchini *(gf)*

MANCHEGO & RAISIN CROQUETTE

Truffle Aioli *(v)*

*ADD \$35pp
for a welcome drink and level up
with a cocktail pairing