

Share Style Set Menu

Create your groups menu

Option Uno \$62pp

Includes a picking board on arrival,
1 tapas, 2 raciones & 2 acompañamiento

Picking Board

selection of olives, house pickles & spiced corn

Tapas - Pick 1

Chorizo Croquetas

w/capsicum jam & pickles

Corn & Pecorino Croquetas

w/capsicum jam & pickles

Boquerones

white anchovies, preserved lemon, grilled bread

Grilled spicy chorizo

glazed in cider, w/ caramelised lemon

Jamon Iberico

from acorn fed black pigs, w/grilled bread & pickles

Raciones - Pick 2

Exmouth King Prawns

pan seared w/garlic, tomato, shellfish oil, fennel & sorrel

Cone Bay Barramundi Wings

w/mantequilla blanca & fried capers

Slow Braised Beef Cheek

braised in oloroso sherry, dijon & orange roasted carrots

Smoked Rump Cap Steak

smoked over hardwood w/ ras el hanout butter, guindillas & rosemary gremolata

Fried Calamari

w/ saffron aioli, green chili, lemon

SAILING
for
ORANGES

Acompañamiento - Pick 2

Charred Broccolini

blistered broccolini & kale, ajo blanco, almonds

Rocket Salad

aged Manchego & balsamic

Cauliflower Roasted w/ Fenugreek

whipped sesame, sweet & sour agrodolce

Patatas Bravas

crispy baby potatoes w/confit garlic, aioli & brava sauce

Crispy Brussel Sprouts

w/ parsnip puree & pedro ximenez sherry reduction

El postre- Pick 1 (+\$10pp)

Churros

traditional style w/ chocolate dipping sauce

Orange Ice-cream Sundae

campari granita, white balsamic meringue

Hazelnut Panna Cotta

bourbon caramel, chocolate ganache, ice-cream, hazelnut praline

ADD ONS

Tomahawk Steak - \$115

Mesquit & redgum coal smoked Dardenup black Angus long bone scotch ribeye w/ Mediterranean influenced dipping sauces cooked your way

House Fries - \$12

smoked paprika, saffron aioli

House Bread - \$10

long fermented foccacia w/ smoked paprika butter

GROUP MENU OPTIONS TO BE FINALIZED A MINIMUM OF 7 DAYS PRIOR TO RESERVATION

DIETARY REQUIREMENTS WILL BE CATERED TO SEPERATELY

Share Style Set Menu

Create your groups menu

SAILING
for
ORANGES

Option Dos \$85pp

Includes a picking board on arrival,
2 tapas, 3 raciones & 2 acompañamiento & 1 xEl Postre

Picking Board

selection of olives, house pickles & spiced corn

Tapas - Pick 2

Chorizo Croquetas

w/capsicum jam & pickles

Corn & Pecorino Croquetas

w/capsicum jam & pickles

Boquerones

white anchovies, preserved lemon, grilled bread

Grilled spicy chorizo

glazed in cider, w/ caramelised lemon

Jamon Iberico

from acorn fed black pigs, w/grilled bread & pickles

Beef Tartare

smoked beef emulsion, anchovy dressing, manchego

Snapper Crudo

w/ aji amarillo creme fraiche, rhubarb, rhubarb & strawberry

Raciones - Pick 3

Exmouth King Prawns

pan seared w/garlic, tomato, shellfish oil, fennel & sorrel

Cone Bay Barramundi Wings

w/mantequilla blanca & fried capers

Slow Braised Beef Cheek

braised in oloroso sherry, dijon & orange roasted carrots

Smoked Rump Cap Steak

smoked over hardwood w/ ras el hanout butter, guindillas & rosemary gremolata

Fried Calamari

w/ saffron aioli, green chili, lemon

Tortellini

goat cheese stuffed tortellini w/ tuscan kale sauce & pine nuts

Acompañamiento - Pick 2

Charred Broccolini

blistered broccolini & kale, ajo blanco, almonds

Rocket Salad

aged Manchego & balsamic

Cauliflower Roasted w/ Fenugreek

whipped sesame, sweet & sour agrodolce

Patatas Bravas

crispy baby potatoes w/confit garlic, aioli & brava sauce

Crispy Brussel Sprouts

w/ parsnip puree & pedro ximenez sherry reduction

El postre- Pick 1

Churros

traditional style w/ chocolate dipping sauce

Orange Ice-cream Sundae

campari granita, white balsamic meringue

Hazelnut Panna Cotta

bourbon caramel, chocolate ganache, ice-cream, hazelnut praline

ADD ONS

Tomahawk Steak - \$115

Mesquit & redgum coal smoked Dardenup black Angus long bone scotch ribeye w/ Mediterranean influenced dipping sauces cooked your way

House Fries - \$12

smoked paprika, saffron aioli

House Bread - \$10

long fermented foccacia w/ smoked paprika butter

GROUP MENU OPTIONS TO BE FINALIZED A MINIMUM OF 7 DAYS PRIOR TO RESERVATION

DIETARY REQUIREMENTS WILL BE CATERED TO SEPERATELY