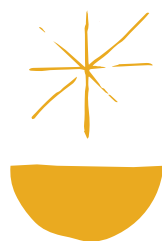


CHOOSE ANY 3 DISHES FOR 2 PEOPLE  
**\$69 FOR LUNCH**



CHOOSE ANY 5 DISHES FOR 2 PEOPLE  
**\$111 FOR DINNER**

## TAPAS

<b>PARA PICAR</b> selection of olives, house pickles & spiced corn	GF, VG	17	<b>BEEF TARTARE</b> smoked beef emulsion, anchovy dressing, manchego & cassava cracker	GF	22
<b>CROQUETAS W/ CAPSICUM JAM &amp; PICKLES</b> choice of chorizo or corn & jalapeno		17	<b>JAMON IBÉRICO</b> (add manchego for +7) spanish ham from acorn fed black pigs w/ grilled bread & pickles	GFO	21
<b>BOQUERONES</b> white anchovies, preserved lemon, grilled bread	GFO	20	<b>LIGHTLY CURED WA LINE CAUGHT SNAPPER</b> w/ aji amarillo creme fraiche, preserved rhubarb & strawberry	GF	21
<b>GRILLED SPICY CHORIZO</b> glazed in cider, w/ caramelised lemon	GF	18	<b>PATATAS BRAVAS</b> crispy baby potatoes w/ confit garlic, aioli & brava sauce	GF, VGO	16
<b>EL CAPRICO ANCHOVIES</b> (50G - TIN) ultra premium tinned Cantabrian anchovies, w/ grilled bread & pickles	GFO	23	<b>MUSSEL ESCABECHE</b> (70G - TIN) premium tinned mussels in an aromatic marinade, w/ grilled bread & pickles	GFO	21

## RACIONES - TO SHARE

<b>EXMOUTH KING PRAWNS</b> pan seared w/ garlic, tomato, shellfish oil, fennel & sorrel	GF	32	<b>RAINBOW CHARD ROTOLO</b> stuffed & rolled chard leaf, fresh pasta, w/ tomato passata	V	23
<b>GRILLED WA OCTOPUS</b> sweet corn cream, ndujia dressing, salsa verde, pickled bell pepper.	GF	32	<b>CHARED VERDURAS VERDES</b> blistered broccolini & kale, ajo blanco, almonds	GF, VG	20
<b>FRIED CALAMARI</b> w/ saffron aioli, green chilli, lemon	GF	25	<b>MEL &amp; CUCUMBER SALAD</b> w/ rosewater, sheep milk labne, za'atar & mint	GF, VGO	19
<b>CONE BAY BARRAMUNDI WINGS</b> w/ mantequilla blanca & fried capers	GF	30	<b>BITTER LEAF SALAD</b> w/ orange, fennel, pecan & kalamata olives	GF, VG	15
<b>GRILLED LEEK &amp; LA DELIZIA STRACCIATELLA</b> sherry glazed leek, almond & hazelnut romesco, piquillo peppers	GF, V, VGO	26	<b>ESTOFADO DE CABRA (BABY GOAT)</b> bone in goat, slow roasted in fino sherry & pimento, gremolata	GF	29
<b>CAULIFLOWER ROASTED W/ FENUGREEK</b> whipped sesame, sweet & sour agrodolce	GF, VGO	25	<b>CARRILLERA DE BUEY (BEEF CHEEK)</b> beef cheek braised in oloroso sherry, dijon & orange, carrots	GF	31
<b>CRISPY BRUSSEL SPROUTS</b> w/ parsnip puree & pedro ximenez sherry reduction	GF, VGO	23	<b>ARRACHERA CARNE ASADA (SMOKED SKIRT STEAK)</b> aged stirling ranges skirt steak, smoked over hardwood w/ ras el hanout butter, gundillas & rosmary gremolata	GF	31
<b>HOUSE FRIES</b> - adobo spiced fries, saffron aioli	GF, VGO	12			

## ESPECIALIDAD COUNTS FOR 2 DISHES IN OUR DINNER OR LUNCH DEAL

<b>CORDERO ASADO (ROASTED LAMB)</b> - Slow roasted whole lamb shoulder, Moorish spice pomegranate & pistachio	GF	56
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## HOUSE BREAD 9

Long ferment foccacia, made with single origin sustainable WA flour. Smoked paprika butter

Perfect for mopping up all the sauces

All dishes may contain traces of nuts, soy & shellfish. All produce is free range and sustainably sourced where possible

Gf - gluten free   V - vegetarian   VG - vegan   GFO - gluten free option   VGO - vegan option



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## DESSERTS & CHEESE

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FROZEN ORANGE CURD ICECREAM, CAMPARI GRANITA	- GF	12
CHURROS, CATALAN CUSTARD CREAM, STRAWBERRY, PEDRO XIMÉNEZ REDUCTION		16
CHOCOLATE GANACHE, BOURBON CARAMEL, COFFEE PARFAIT, WHIPPED HAZELNUT	- GF	16
SELECTION OF CHEESES, SERVED WITH, TORTAS DE ACEITE & MEMBRILLO		30

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## DESSERT WINES

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Galway Pipe Grand Tawny 12 year South Australia	60mls glass	12
Valdespino Pedro Ximenez El Candado NV Spain	60ml glass	12

### YOUR FUNCTION COVERED!

We have a dedicated under cover front courtyard, connected to the main bar area, as well as big inside areas, available for functions and big groups.



SCAN FOR MORE INFO

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