

SAILING for ORANGES

COCCINA

\$117 FOR DINNER
CHOOSE ANY 5 DISHES
SIDES OR DESSERTS

\$71 FOR LUNCH
CHOOSE ANY 3 DISHES
SIDES OR DESSERTS

Iberian inspired plates designed to share

PICKING BOARD VG, GF 18 selection of olives, house pickles & spiced corn	BEEF TARTARE GF 23 smoked beef emulsion, anchovy dressing, manchego
CROQUETAS W/ CAPSICUM JAM & PICKLES VO 18 choice of chorizo or corn & pecorino	JAMON IBERICO (ADD MANCHEGO FOR +7) GFO 22 from acorn fed black pigs w/ grilled bread & pickles
GRILLED SPICY CHORIZO GF 18 glazed in cider, w/ caramelised lemon	BOQUERONES GFO 20 white anchovies, preserved lemon, grilled bread
EL CAPRICO ANCHOVIES (50G - TIN) GFO 23 premium tinned Cantabrian anchovies, w/ grilled bread & pickles	SNAPPER CRUDO GF 22 w/ aji amarillo creme fraiche, rhubarb & strawberry
EXMOUTH KING PRAWNS GF 33 pan seared w/ garlic, tomato, shellfish oil, fennel & sorrel	GRILLED LEEK & LA DELIZIA STRACCIATELLA GF, V, VGO 27 sherry glazed leek, almond & hazelnut romesco, piquillo peppers
GRILLED WA OCTOPUS GF 33 sweet corn cream, ndujia dressing, salsa verde, pickled bell pepper.	CRISPY BRUSSEL SPROUTS GF, V, VGO 24 w/ parsnip puree & pedro ximenez sherry reduction
FRIED CALAMARI GF 26 w/ saffron aioli, green chilli, lemon	SLOW BRAISED BEEF CHEEK GF 34 braised in oloroso sherry, dijon & orange roasted carrots
CONE BAY BARRAMUNDI WINGS GF 31 w/ mantequilla blanca & fried capers	PORK COTOLETTA 35 330g Franklin river pork chop, crumbed and cooked in butter w/rocket, pecorino and capers
CAULIFLOWER ROASTED W/ FENUGREEK GF, V, VGO 25 whipped sesame, sweet & sour agrodolce	SMOKED RUMP CAP STEAK GF 35 O' conner Rump cap, smoked over hardwood w/ ras el hanout butter, gundillas & rosemary gremolata
CHARED BROCCOLINI GF, VG 21 blistered broccolini & kale, ajo blanco, almonds	

HOUSE BREAD 10

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

Perfect for mopping up all the sauces

GFO

SIDES

HOUSE FRIES - smoked paprika, saffron aioli GF, VGO 12
ROCKET SALAD - aged manchego & balsamic GF, VGO 11



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

SPECIALS

MON
COMPLIMENTARY
ICE CREAM SUNDAE
WITH EVERY CLASSIC MEAL

TUE
COMPLIMENTARY
DRINK
WITH EVERY CLASSIC MEAL

WED
TOMAHAWK
1.2kg SMOKED TOMAHAWK
BOOKINGS ESSENTIAL

THU
BURNTENDS
SMOKED BBQ NIGHT
BOOKINGS ESSENTIAL

FRI
SANGRIA
SESSION
\$30 JUGS OF SANGRIA

SAT
BUENA VISTA
AFTERNOONS
LIVE LATIN MUSIC
COCKTAIL SPECIALS

SUN
KIDS EAT FREE
KIDS EAT FREE
AFTER 3PM

SCAN HERE FOR MORE



INFO & BOOKINGS

CONDITIONS APPLY FOR ALL SPECIALS



CAPPUCINNO STRIP CLASSICS

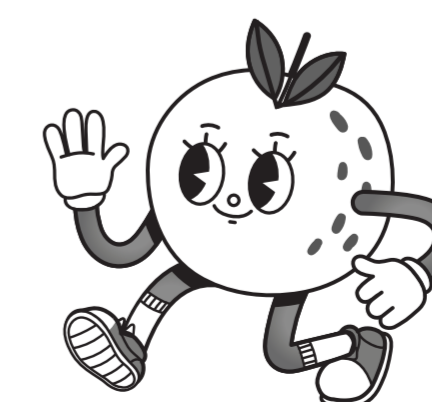
Fremantle classics made with premium local ingredients and mediterranean inspired flavours

TORTELLINI V 28 Goat cheese stuffed tortellini, with a tuscan kale sauce & pine nuts.
CHICKEN CAESAR GFO 30 Cos hearts, croutons, grilled chicken, Jamon, caesar dressing
BEEF RAGU 34 Slow braised beef cheek ragu, handmade casarecce
CRAB LINGUINE 36 Squid ink linguine, spanner crab, bottarga. chilli, lemon
SCHNITZEL 38 Pork cotoletta, brava sauce fries & salad
STEAK & FRIES GF 40 Smoked 250g Rump Cap red wine jus, ras el hanout butter, fries & salad
FISH & CHIPS GF MP Pan seared fish of the day, white wine and butter sauce, fries & salad

CLASSIC UPGRADE

BUY ANY CLASSIC MEAL
ADD AN ENTREE +15
ADD AN ENTREE & DESSERT +25

KIDS



FISH & CHIPS 12 battered fish, chips and tomato sauce
CHEESEBURGER 12 beef slider, cheese & chips
KIDS SNACK PLATE 11 ham, cheese, crackers and fresh fruit
ICECREAM SCOOP 5 choice of chocolate, orange or vanilla





A SHIP, WITH SAILS FULL OF SEAWATER, AND ORANGES

On a 'free settler' ship called 'Sophia', that sailed to Fremantle in 1850, the journey was long and hot, so one of the sails was filled with seawater for bathing, and oranges were provided.

Oranges recall our memories of travelling the Iberian Peninsula, the nostalgia of ...wild swimming with Rosa, looking for Pablo, walking in Sevilla.

You're invited to come 'sailing for oranges' at our bar / cocina.

DESSERT

- ORANGE ICECREAM SUNDAE, W/ CAMPARI GRANITA, WHITE BALSAMIC MERINGUE 16
- CHURROS - TRADITIONAL STYLE, WITH CHOCOLATE DIPPING SAUCE 16
- HAZELNUT PANNA COTTA, BOURBON CARAMEL, CHOCOLATE GANACHE, ICE CREAM, HAZELNUT PRALINE 16
- SPANISH AND LOCAL CHEESES SELECTION WITH QUINCE PASTE, NUTS AND CRACKERS
- 2 CHEESE FOR - 24 3 CHEESE FOR - 30



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

WINE BY THE GLASS

ASK OUR STAFF FOR THE FULL WINE LIST

SPARKLING

- MACABEO, XAREL-LO, PARELLADA **MVSA CAVA** 14/65
vallformosa spain
- CHARDONNAY, PINOT NOIR **AZAHARA** 10/45
deakin estate murray darling, sa
- PROSECCO **CUVEÉ DI BOJ** 15/70
valdo italy

WHITE

- SAUVIGNON BLANC, SEMILLON **WATER DANCER** 10/45
willow bridge estate geographe, wa
- PINOT GRIS 13/60
opawa marlborough, new zealand
- ALBARIÑO 14/65
pazo cillerio rias biasas spain
- RIESLING, GEWÜRZ, GRÜNER **YÉ-YÉ BLANC** 15/70
la violetta great southern, wa
- CHARDONNAY **FIREBIRD** 16/75
nova vita, adelaide hills

ORANGE / SKIN CONTACT

- CHARDONNAY, VERMENTINO, ARINTO, MALVASIA **JAYBIRD** 13/60
delinquente riverland, sa

ROSE

- TEMPRANILLO **SALOMÉ** 11/50
vinaceous geographe, wa
- GRENACHÉ 16/75
bullman barossa valley, sa

CHILLED RED

- MERLOT, CABERNET, RABOSO **NERI** 13/60
i magredi venezia giulia, Italy

RED

- PINOT NOIR 12/55
fringe société france
- SOUZAO, TINTA CAO, TOURIGA NATIONAL 13/60
terra do rio riverland, sa
- TEMPRANILLO 15/70
kármán rioja, spain
- MONTEPULCIANO D'ABRUZZO DOC **NIRO** 14/65
citra italy
- CABERNET, MERLOT **WATER DANCER** 10/45
willow bridge estate geographe, wa

FORTIFIED

60ML SERVE

- PEDRO XIMENEX **EL CANDADO** 12
valdespino jerez, spa
- Staff recomend this with our catalan churros
- GRAND TAWNY **12YR** 12
galway pipe south australia, aus
- FINO **EN RAMA EL PUERTO** 14
lustau en rama, spa
- Staff recomend this with boquorones or tin anchovies
- OLOROSO **DON NUNO** 13
lustau jerez, spa
- Staff recomend this with the cheese plate

BEER & CIDER

ON TAP

- | | | | |
|-------------------|----------------|------|------|
| Continental Lager | Calamity's Rod | 4.7% | 7/13 |
| Dunkel | Calamity's Rod | 5.2% | 8/14 |
| Session Ale | Calamity's Rod | 3.8% | 7/12 |
| Hazy Pale Ale | Cheeky Monkey | 4.0% | 8/14 |
| Hazy Pale Ale | Calamity's Rod | 5.4% | 8/14 |
| West Coast IPA | Calamity's Rod | 6.5% | 8/14 |
| Red Ale | Nail | 6.0% | 8/15 |
| India Pale Lager | Beerfarm | 5.2% | 8/15 |
| Ginger Beer | Black Brewing | 3.5% | 8/15 |

m/p

PACKAGED

- | | | | |
|------------------------------|-----|-------|----|
| Peroni Libera | ITA | 0.0% | 8 |
| Peroni Leggera | ITA | 3.5% | 11 |
| San Miguel | PH | 5.0% | 12 |
| Corona Extra | MEX | 4.5% | 12 |
| Estrella Damm | SPA | 4.6% | 12 |
| Estrella Galicia Cervesa | SPA | 5.5% | 13 |
| Heaps Normal Quiet XPA | AUS | <0.5% | 9 |
| White Lakes Brewing Standard | AUS | 3.5% | 10 |
| Boston Tingletop Ginger Beer | AUS | 3.5% | 13 |
| Beerfarm Apple Cider | AUS | 4.8% | 12 |