



udaberri pintxos y vino

pequeños {little things}

banderilla - pickled garlic, guindilla, anchovy & olive {gf}	3.0
coriole estate mixed olives {v} {gf}	4.0
papershell almonds {v} {gf}	4.0
hervey bay scallop, jamón butter & lemon verbena {gf}	4.5
our rye sourdough with house-churned butter {v}	7.5
croquetas - herb & manchego {v}	13.0
ortiz sardinas - sardines in olive oil with our rye sourdough	18.0
ortiz anchoas - anchovies in olive oil with our rye sourdough	18.0

carnes {cured meats served w/ our rye sourdough}

chorizo pamplona - pork salami {30 grams}	14.5
jamón serrano reserva aged 12 months {50 grams}	18.0

platos {plates to share}

patatas bravas {v} {gf}	7.5
marinated white anchovies & our rye sourdough	9.5
blistered padrón peppers, parsley aioli {v} {gf}	10.5
porcini paté, assorted pickles & our rye sourdough {v}	14.0
brussel sprouts, anchovy beurre noisette & spicy migas	14.0
sautéed portobello mushrooms, espelette & egg yolk {v} {gf}	14.0
stracciatella, local figs, roasted pistachio & pickled shallots {v} {gf}	14.0
persimmon, radicchio, lentils, almonds with blood orange vinaigrette {v} {gf}	14.0
semi-cured chorizo, chickpea purée & pickled tomato {gf}	14.5
lamb ribs, confit garlic yoghurt, fermented capsicum & chilli {gf}	21.0
goolwa pipis, chicken broth, parsley oil & rye sourdough	22.0
smoked hiramisa kingfish, cucumber salsa & rye sourdough	22.5

la txuleta

p.o.a.

fleurieu grass-fed, dry-aged ribeye served to share
{accompanied by patatas bravas}

postres y queso

tarta de queso - traditional basque baked cheesecake {gf}	7.5
manchego aged 6 months, apple & papershell almonds	11.5
ocelli testun al barolo "drunken cheese", fig & papershell almonds	11.5