

## PINCHOS - 3 for \$16

**Focaccia** (*can be made gf*) **topped with:**

Smoked sardines and anchovy butter

Prawn and avocado with saffron aioli

Chorizo and grilled capsicum with kalamata mayo

Grilled halloumi with artichoke and pistachio puree

Caponata (vegan)

## SMALL PLATES \$18

Seasonal vegetable creation (gf and vegan)

Moroccan spiced lamb with saffron rice (gf)

Seafood paella ready at 12.30pm until it runs out (gf)

*Saturdays and Sunday or booked in advanced for groups of 4 or more*

Pasta of The Day

Tuscan chicken liver pate served with peperonata, olives and lavosh (gf, contains dairy)

Spanish egg tortilla, green salad (gf)

Almond, orange and olive oil cake (gf) **\$8**

Churros served with chocolate ganache **\$10**

Tiramisu **\$12**

## CHILDREN'S MENU \$12

Pasta with a simple tomato sauce

Roasted chicken nibbles (gf)

Butter beans (gf)