

The Gilda - pickled guindilla peppers, white anchovies & green olives GF	\$5ea	Black mussels in white wine, tomato, olive & chilli GFO	\$28
Pan con Tomate (Catalan Bread) V	\$12	Albondigas – Spicy Spanish meatballs & manchego GF	\$25
Jamón de Cebo Ibérico 24mths GF	65g \$29	Pan-seared chorizo, clams, fennel & chickpea GFO	\$28
Crumbed Spanish olives, stuffed w feta & manchego V GF	\$15	Traditional beef tartare & tostada GFO	\$28
House made empanada w Portuguese chicken, queso fresca & chipotle GF	\$15ea	Pork belly, basque cider, parsnip puree & torched spring onion GF	\$29
Chicken liver parfait w fig, truffle honey & tostada GFO	\$20	Charred octopus, kumara, pickled carrot, romesco & chilli oil GF	\$32
Duck rillettes w cornichon, guindilla peppers, caper berry & tostada GFO	\$25	Crispy skin Hiramasa kingfish, crisp potato, parsley & caper salsa GF	\$37
Fresh sardines, garlic, sherry vinegar, smoked paprika & olive oil GFO (4PC)	\$22	Charred cabbage w pancetta & beurre noisette GF	\$20
Calamares - Salt and pepper squid w sofrito rojo GF	\$18	Spiced cauliflower w smoked paprika romesco GF V	\$15
Roasted beets w pistachio, pickled radish, sherry vinegar & goats curd GF V	\$18	Charred broccolini, herb gremolata & lemon GF V	\$15
Noosa Red Tomatoes, buffalo mozzarella w pickled shallot, basil & charcoal salt GF V	\$27	Patatas bravas GF V	\$15
Pan seared scallops w morcilla, saffron cauliflower & toasted hazelnut in red wine jus (4PC)	\$27	Truffle fries GF V	\$15
Wild mushroom & queso manchego croquettes V GF (6PC)	\$22	<u>POR DOS O MÁS</u> *(please allow 20 minutes)	
Crisp Yellowfin Tuna wrapped in vine leaf w artichoke, confit black garlic & baby truss tomato GF	\$35	Paella GF -	
Charred king prawn w verde beurre blanc GF (3PC)	\$28	Vegetarian \$49 Chicken & Chorizo \$60 Seafood \$75	
Grilled Moreton Bay Bug tails with chilli, white wine & garlic GF (4PC)	\$35	500g Cape Grim grass fed (8 hour) sirloin w mushroom ducelle, red wine & Pedro Ximénez GF	\$75
		Slow cooked 600g lamb shoulder w chimmi churri, spiced yoghurt & flat bread GFO	\$72

TO FINISH

Creme Catalan GF	\$18
Spanish churros w cinnamon sugar & chocolate sauce GF	\$20
Spiced & poached nashi pear w white chocolate soil, chocolate ganache & bourbon cream GF	\$20

SWEET / FORTIFIED

2017 Le Tertre du Lys d'OR - Sauternes, France	\$14
2014 Heidi Schröck Beerenauslese - Burgenland, Austria	\$20
2014 Ramos Pinto Late Bottled Vintage Port - Portugal	\$12
NV Mr Pickwick's Particular Tawny Port - Australia	\$16
NV Mas Amiel Maury Cuvée Prestige 10yr - France	\$14

COCKTAILS

<i>Black Forest</i> vodka, chambord & crème de cacao with chocolate rim	\$19
<i>Iron Butterfly</i> vanilla vodka, baileys, frangelico & kahlua on the rocks	\$19
<i>The Godfather</i> scotch & amaretto disaronno built on the rocks	\$19
<i>After Dinner Mint</i> noosa vodka & crème de menthe with chocolate rim	\$20

BRANDY / COGNAC / ARMAGNAC

2012 Victor Gontier 'Domfrontais' Calvados - France	\$13
1989 Delord Bas Armagnac - France	\$14
Hennessy V.S.O.P Cognac - France	\$13
Jean Fillioux 'Tres Vieux' XO Extra 1er Cru 25-30yr Cognac - France	\$25

YOYO