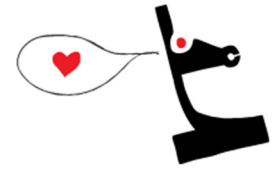


PEASANT



TAPAS

Mixed olives in merlot vinaigrette	8
Warm sourdough <u>w</u> confit garlic in olive oil & sea salt	9
Baby sweet peppers, char grilled <u>w</u> capers, orange & sea salt	11
Patatas bravas <u>w</u> tomato chutney, garlic aioli & aged manchego	11
Char-grilled Spanish chorizo <u>w</u> yellow capsicum & saffron aioli	15
Seared scallops and morcilla <u>w</u> snow peas & butter PX sauce (2 pieces)	14
Pork belly chicharrones <u>w</u> cumin, fennel spiced salt & PX reduction	14
Croquetas de boquerones <u>w</u> goat's cheese & preserved lemon aioli	16
Gambas Al Ajillo <u>w</u> onions garlic & green chilli	18
Mushroom, potato & herb empanadas <u>w</u> chipotle sheep yoghurt dip	16
Clam chowder in cream, herbs & spices <u>w</u> fresh sourdough chunks	19
Spanish sardines <u>w</u> smoked salt, lemon, butter & toasted croutes	14
Broccolini in lemon oil & pistachio <u>w</u> shaved manchego	14
Salad of green leaf, sugar snap, radish, cherry tomato, candied pine nut & lemon	12

Charcuterie board <u>w</u> 18mth serrano, jabali, guindillas & pickled Italian mushroom	30
add aged manchego cheese (sheep/semi-hard/Spain)	6
add cabra semicurado pimento (goat/semi-hard/Spain)	7
add cremeux de Bourgogne (cow/soft/France)	8
add premium goats blue (goat/semi-hard/Adelaide Hills)	8

LARGE PLATES

Seafood zarzuela <u>w</u> barramundi, mussels, clams, tiger prawns & chorizo	36
Rangers valley beef cheeks <u>w</u> celeriac & cauliflower puree, shaved kumara crisps & PX reduction	36
Marinated spatchcock (partially deboned) <u>w</u> green bean, baby onion ring, lentil & chorizo cassoulet	35
Rustic Spanish meatballs <u>w</u> salsa roja & manchego cheese	28
Pequillo peppers stuffed <u>w</u> roasted walnuts, spinach, goat's curd & romesco sauce	29

DESSERTS

(ask your waiter for pairing Spanish dessert wine/digestif)

Vanilla crema catalana <u>w</u> passionfruit toffee	12
Basque country burnt orange cheesecake <u>w</u> chocolate base & crème anglaise	14
Churros served <u>w</u> chocolate syrup	15
Dessert tasting platter	29
Peasant cheese board, olives & croutes	
• 2 cheeses (from charcuterie board)	17
• 3 cheeses (from charcuterie board)	25
• 4 cheeses (from charcuterie board)	33

LA FAMILIA...

Let your waiter take care of it!

Ask about our daily six course shared banquet for \$50pp (full table participation required).

'A buenentenedor, pocas palabras bastan'

• one bill per table • maximum two payments per bill •