

||||| ENTREES

Warm garlic ciabatta – \$8.5

Lamb ribs– \$16.5 GF

With rich house made BBQ sauce

Spanish beef skewers – \$15 (3)

Spiced on the grill with horseradish cream

Spanish croquettes – \$15 (3)

With goat cheese, spinach & spicy aioli

Parmesan crumbed mushrooms – \$15

With garlic aioli

Chargrilled SA calamari salad – \$18

With lemon herbs & pepper

Harvey Bay scallops – \$18.5

Grilled with tomato & red onion

Whole Grilled Moreton Bay Bug – \$19 GF

With rainbow salad

||||| GRILL

Our meats are supplied by local specialty butcher Naz Tassone. Our grill is fired using red gum & Mallee root. All dishes are served with grilled zucchini & kipfler potato.

Aged grass-fed t-bone (400-450gm) – \$45

Rare – medium

Aged eye fillet (250gm) – \$47

Rare – medium

Aged grain-fed porterhouse (350gm) – \$40

Medium rare – medium

Aged grain-fed scotch fillet (350gm) – \$45

Medium rare – medium

Surf & turf - \$59

Your choice of Scotch or Eye fillet topped with whole Moreton Bay bug & a creamy garlic & chive sauce

Rare – medium

Kangaroo loin (250gm) – \$36

Served with potato rosti & broccolini

Rare – medium rare

Victorian lamb back-strap (300gm) – \$39

Medium rare – medium

Spanish grilled chicken – \$36

Flame grilled chicken coated in spices served on a potato rosti, greens & a creamy garlic sauce

Grilled pork fillet (300gm) – \$37

Wrapped in prosciutto & sage with potato, roasted fennel & port jus

Fish of the day (ask your waiter) – \$36 GF

Mixed share platter – \$49 per person (min 3 per)

Your choice of three meats (exc. t-bone) served with sauteed vegetables, chips & condiments

||||| CONDIMENTS

Complimentary house made sauces & condiments;

Anchovy butter

Red wine jus

Creamy garlic & chive sauce

Mushroom, pepper sauce or BBQ sauce

Hot English, seeded or Dijon mustards

Horseradish

Stefano's tomato & capsicum relish

||||| SIDES

Chips with Murray River pink salt – \$8

Rainbow salad – \$9

Sautéed seasonal greens – \$9

Winter roasted vegetables - \$9

||||| DESSERTS

Crema Catalana – \$13

Spain's version of creme brûlée

Almond and chocolate cake (GF) – \$15

With caramelised orange & mascarpone cream

Bannoffee Pie (GF) – \$14

Served in layers of salted caramel, cream & fresh banana with chocolate shavings

Cheese Plate for two – \$28

Three cheeses served with Tabletop Grapes

Petit Fours – \$12 (4) \$15 (5)

A mix of bite sized sweet delicacies

Choose any combination from orange cake, torrone, lemon curd tart, salted caramel fudge, mocha ganache, macaroons, after dinner mint.