

TAPAS

ROASTED & SALTED ALMONDS

(V,VG,GF,DF)

australian almonds | murray river pink salt

\$10

KANGAROO ISLAND MIXED OLIVES

(V,VG,GF,DF)

frantoio, leccino, koroneiki, kalamata, manzanillo & verdale

\$10

BREAD & DIPS

(V)

homemade focaccia | romesco dip | lemon ricotta

\$15

FRIES

(V,GF)

black pepper & parmesan cheese

\$10

DUO OF ANCHOVIES

cantabrian salted anchovies & boquerones | homemade focaccia & piquillo pepper butter

\$15

WOODFIRE TXISTORRA & MORCILLA

northern spanish "chorizo like" sausage & spanish blood pudding

fino sherry & apple relish | sourdough

\$20

SEASONAL ASPARAGUS

(DF)

macadamia romesco | 18 months cured serrano ham

\$20

MIXED MUSHROOMS & TRUFFLE

CROQUETTES

(V)

chipotle aioli

\$15

CRISPY FRIED HAWKESBURY

CALAMARI

chili & lime dust | garlic dip

\$20

CHARGRILLED NSW BLACK ANGUS

FLANK

served thinly sliced | chimichurri sauce | sourdough

\$30

AUSTRALIAN WAGYU BRESAOLA

(DF)

australian grass-fed wagyu beef dry cured, aged for 8 weeks | piparras | sourdough "picos" | smoked kalamata

\$25

DESSERT

RICE PUDDING & DULCE DE LECHE

FRITTERS

(V)

served with chocolate sauce

\$15

NIMBIN VALLEY SELECTION OF CHEESE

blue cow - creamy & mild blue cheese
monte nardi - rich and savoury hard cheese
white cow - traditional funky french soft cheese
piparras - croutons - smoked kalamata - bush honey

\$30

SILO

