

MONDAY - FRIDAY LUNCH 12pm - 3pm  
 12pm - 11pm SIESTA 3pm - 5pm  
 DINNER 5pm - 11pm



DINNER SATURDAY  
 6pm - 11pm

Our ethos is about wine as a drink to accompany the food we serve. We believe that our food as a whole should be uncomplicated, relying on quality produce that is simply prepared.

TAPAS - (individual portions)	
salt cod cigarillo, saffron honey, onion ash	7
scallop salchichón, cucumber & anis bocadillo	9
pigs ear, pimento, peas, fried potato skin	6
baked oyster 'asesina'- jamon, garlic shoots	5
grilled wagyu ox tongue, beets, sobrassada	9
ortiz anchovy & tomato mermelada tostada	12

PRIMERA	
jalapeño spiked pickles	4
pan con tomate	7
candied almonds, pimenton piccante	4
marinated olives - 'variedades españolas'	4
torta de balcon - grilled flat bread, cultured cream, lime, yarra valley salmon roe	16
chicken liver pate, spiced cherries, rye crisps	18
coca 'flat bread' - chorizo, egg, spinach	15
deep fried chicken wings, 'tarragonarashi'	22
smoked eel & baby eel revueltos (omelette)	15
scorched padron peppers, arbequina olive oil & murray river pink salt	12

DRY AGED & WAGYU - grilled over gidgee charcoal in the Jospier oven	
600g dry aged, grass fed Greenstone Creek rib eye, truffled butter (med-rare)	96
Jack's Creek Wagyu 'entraña' (outside skirt) black bean, garlic, choricerero (rare)	58

SEA	
1/2 doz. freshly shucked oysters, cava	28
spanner crabmeat, 'pil-pil', heritage tomato, nasturtium & espellette pepper ensalada	22
black kingfish tartare, endive & barberry	24
steamed kinkawooka mussels, balcon 'xo', vermut blanco	22
skull island prawns 'a la plancha', salted red pepper, lemon, soft herbs	38
charcoal roast swordfish loin, 'conserva provenzal', aged sherry vinegar	36
grilled calamari, salsa tinta & garlic shoots	24

LAND	
morcilla & pigs' ear schnitzel, preserved lemon mayonesa, charred lemon	28
'croquetas de sesos' - deep fried lamb brains, black garlic mayonesa, pimenton	18
galician style crispy pigs' face, burnt apple mustard, lemon	32
braised lamb shoulder, chickpeas, charred zucchini, mint & salted chilli	38
basque style jack's creek black angus flank steak mbs 3+, romesco & lemon (med-rare)	35
grilled chicken, toasted bread sauce, pine nuts, currants, pickled squash	36
beer braised beef oyster blade, parsley & eschalot ensalada, 'galleta de tendon'	36
arroz con pato - baked rice & duck casserole	32

function menu available for 9 people & over 69 pp

BAR JAMON	
jamón serrano, air baguette fritto, manchego	8
jamón duroc paleta, sweet corn croquetas	23
jamón serrano, buffalo milk curd, black genoa fig, basil	24
jamón serrano, black sesame picos	20
jamón serrano, torched snap peas, almonds	21

IBERICO	
iberico cebo - jamon (leg) vs. paleta (shoulder)	36
jamón iberico de bellota 'pata negra' 36 mths	58

CHARCUTERIA	
navarro, saint, morcon	32
pan con tomate & guindillas	
wagyu beef cecina, pickled green tomato	22
duck 'jamon', sherry infused melon	22

CHEESE 2 cheese \$24 5 cheese \$45	
oveja azafan- semi hard - ewes milk - esp	14
garrotxa - semi hard - goats milk - esp	14
la peral - soft blue - cows milk - esp	14
mató by tapavino - fresh cows milk - aus	14
los hermanos - wash rind cows milk - aus	14

1.5% cardsurcharge-visa, mastercard, amex, eftpos

ENSALADAS	
'escalivada'- peppers, red onion, eggplant	16
baby gem, fresh cow's milk cheese, salsa verde, black olive crumb	16
savoy cabbage, raisin, almond & manchego	16
charred carrot, zanahoria fresca, pistachio cream, orange oil	16
grilled broccolini, lemon, garlic, crisp jamon	18

SIDES	
charcoal roast sweet potato, smoked salmon, pepitas, sage nut brown butter	12
fried potatoes, cultured cream, spicy mojo	11
extra sourdough bread	3

DESSERTS	
'buñuelo' - tonka bean crema, plum jam	15
'balcon mess' - white chocolate & thyme cream, strawberry, oat crocante, meringue	18
'bosque oscuro' (black forest) - chocolate mousse, pistachio, brandied cherries	16
'flores' - lavender parfait, vermut rosso granita & honeycomb	16
'limpia-chimenea' - pedro ximenez ice cream, espresso, 60ml Lustau 'San Emilio'	18
helados del dia (daily ice confections - 3)	14
'Paula's pastelitos' - macadamia polvorones, saffron macaron, chocolate & orange paletta, pistachio torrone	12

Our desserts & cheese pair nicely with sweet fortified wines from Jerez, Spain