

TAPAS

ROASTED & SALTED ALMONDS \$10

(V,GF,DF)

Australian Almonds | Murray river pink salt

KANGAROO ISLAND MIXED OLIVES \$10

(V,GF,DF)

Frantoio, Leccino, Koroneiki, Kalamata,
Manzanillo & Verdale

BREAD & DIPS \$15

(V,GF,DF)

Homemade focaccia | Romesco dip | Lemon
ricotta

FRIES \$10

(V,GF)

Black pepper & Parmesan cheese

DUO OF ANCHOVIES \$15

Cantabrian salted anchovies & Boquerones |
Homemade focaccia & Piquillo pepper butter

WOODFIRE TXISTORRA & MORCILLA \$20

Northern Spanish "chorizo like" sausage &
Spanish blood pudding

Fino sherry & apple relish | sourdough

SEASONAL ASPARAGUS \$20

(DF)

Macadamia Romesco | 18 months cured Serrano
Ham

MIXED MUSHROOMS & TRUFFLE \$15

CROQUETTES

(V)

Chipotle aioli

CRISPY FRIED HAWKESBURY \$20

CALAMARI

Chili & lime dust | Garlic dip

CHARGRILLED NSW BLACK ANGUS \$30

FLANK

Served thinly sliced | Chimichurri Sauce |
Sourdough

AUSTRALIAN WAGYU BRESAOLA \$25

(DF)

Australian Grass-fed Wagyu beef dry cured, aged for
8 weeks | Piparras | Sourdough "picos" | Smoked
kalamata

DESSERT

RICE PUDDING & DULCE DE LECHE \$15

FRITTERS

(V)

Served with chocolate sauce

NIMBIN VALLEY SELECTION OF CHEESE \$30

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



SILO