

FEED ME MENUS

The Classics \$79pp

The Chef's Banquet \$99pp

100% Gluten Free

CROSSLEY
SI
CANTINA

Artisanal sourdough from KUDO, tomato pulp, garlic, whipped chive and finger lime butter / 7pp
Pan con Tomate (VGO)

Beetroot flan, spiced wattleseed and almond biscuit, horseradish foam / 19
Flan de Remolacha (VG)

Baked scallops, garlic mornay, finger lime, karkalla / 24
Vieiras del Camino

Poached prawn roulade, saffron butter emulsion, seablight, garlic-chilli tuille / 24
Gambas Cocidas

Chicken skin crackling, whipped goat cheese, truffle honey, pomegranate, saltbush / 18
Chicharón de Pollo

Crispy Enoki mushrooms, davidson plum gastrique, leek and coriander gel / 21
Setas Rebozadas (VG)

Bruleed chorizo terrine, Pedro Ximénez vinegar caviar, corn puree, blackened onion dust / 23
Chorizo de la Casa

Chunky potatoes, spicy tomato, garlic alioli / 17
Patatas Bravas (VG)

Crispy brussels sprouts, chilli-maple dressing / 19
Coles de Bruselas (VG)

Salted cod stuffed piquillo peppers, seafood rice cracker, vizcayna sauce, lemon aspen dust / 23
Socarrat de Paella con Bacalao a la Vizcayna

Roasted lamb ribs, bush pepper rub with vanilla, preserved lemon and baby capsicum, river mint / 28
Costillas de Cordero con Limon de Marruecos

Basque style grilled 400g porterhouse steak, roasted bone marrow, migas, pepperberry veal jus / 75
Txuleta a la Vasca

Basque burnt cheesecake, dulce de leche, honeycomb, berry coulis / 16
Tarta de Queso (V)

Churros, thick chocolate ganache, pistachio cream / 14
Churros (VG)

1.65% card surcharge

15% surcharge on public holidays.

Although we cater for most dietries, we can not guarantee that any dish will be free from traces of allergens.