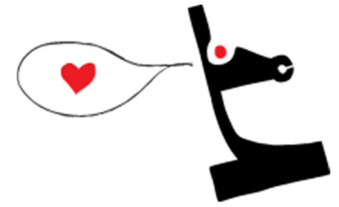


# PEASANT



## TAPAS

Mixed olives in merlot vinaigrette	8
Warm sourdough <u>w</u> confit garlic in olive oil & sea salt	9
Baby sweet peppers, char grilled <u>w</u> capers, orange & sea salt	11
Patatas bravas <u>w</u> tomato chutney, garlic aioli & aged manchego	11
Char-grilled Spanish chorizo <u>w</u> yellow capsicum & saffron aioli	15
Seared scallops and morcilla <u>w</u> snow peas & butter PX sauce (2 pieces)	14
Pork belly chicharrones <u>w</u> cumin, fennel spiced salt & PX reduction	14
Croquetas de tapenade <u>w</u> sweet potato & smashed green pea	16
Gambas Al Ajillo <u>w</u> onions, garlic & green chilli	18
Empanadas <u>w</u> lamb, pea & potato, served <u>w</u> lemon & thyme vinaigrette	16
Smoked eel <u>w</u> beetroot remoulade & chorizo, dressed w lemon oil & micro herbs	12
Spanish sardines <u>w</u> smoked salt, lemon, butter & toasted croutes	14
Broccolini in orange & cumin vinaigrette <u>w</u> roasted almonds	14
Salad of green leaf, sugar snap, radish, cherry tomato, candied pine nut & lemon	12
Charcuterie board <u>w</u> 18mth serrano, jabali, guindillas & pickled Italian mushroom	30
add aged manchego cheese	6
add cabra semicurado pimento	7
add lingot d'argental	8
add premium goats blue	8

## LARGE PLATES

Seafood zarzuela <u>w</u> barramundi, mussels, clams, tiger prawns & chorizo	36
Rangers valley beef cheeks <u>w</u> celeriac & cauliflower puree, shaved kumara crisps & PX reduction	36
Marinated spatchcock (partially deboned) <u>w</u> green bean, baby onion ring, lentil & chorizo cassoulet	35
Rustic Spanish meatballs <u>w</u> salsa roja & manchego cheese	28
Pequillo peppers stuffed <u>w</u> saffron rice, seasonal vegetables & romesco sauce	29

## DESSERTS

*(ask your waiter for pairing dessert wine/digestif)*

Vanilla crema catalana <u>w</u> passionfruit toffee	12
Basque country burnt orange cheesecake <u>w</u> chocolate base & crème anglaise	14
Churros served <u>w</u> chocolate syrup	15
Dessert tasting platter	29
Peasant cheese board, olives & croutes	
• 2 cheeses (from charcuterie board)	17
• 3 cheeses (from charcuterie board)	25
• 4 cheeses (from charcuterie board)	33

## LA FAMILIA...

Let your waiter take care of it!  
Ask about our daily six course shared banquet for \$50pp (full table participation).

*'A buenentenedor, pocas palabras bastan'*

• one bill per table • maximum two payments per bill •