



Festive Menu '26

\$69pp

Pan Fresco – House-made flatbread, manchego butter,
rosemary oil [DFO, NF, V]
Scallop – Pan fried hokkaido scallop, chorizo butter,
smoked honey [DFO, GF, NF] [I]
Jamon Serrano 40g – Premium 18 mnth aged spanish ham [DF, GF, NF]
Premium Picanha Steak – 300g o'connor picanha mb2+,
sofrito, rosemary [DF, GF, NF]
Patatas Bravas – Fried paprika potato, brava sauce, aioli [DF, GF, NF, V, VG]
Brocoli Pequeño – Charred broccolini, ajo blanco,
mint salsa [DF, GF, NF, V, VG]

Prima Festive Menu

\$99pp

Glass of Sangria – White or Red
Pan Fresco – House-made flatbread, manchego butter [DFO, NF, V]
Hiramasa Kingfish Ceviche – Citrus dressing [DF, GF, NF]
House-made Empanadas – Guindillas [NF]
Chorizo al Vino – Pan fried chorizo, tempranillo, lemon [DF, GF, NF]
Premium Picanha Steak – 300g o'connor picanha mb2+,
sofrito, rosemary [DF, GF, NF]
Patatas Bravas - Fried paprika potato, brava sauce, aioli [DF, GF, NF, V, VG]
Brocolini Pequeño – Charred broccolini, ajo blanco [DF, GF, V, VG]
Ensalada Verde [DF, GF, NF, V, VG]
Churros – Dulce de leche, chocolate [NF, V]

MENU AVAILABLE AT

