

FARO

SHERRY

- NV Equipo Navazos Fino En Rama, Jerez 9
Delgado Zuleta 'La Goya' Manzanilla, Sanlúcar de Barrameda 13
Sánchez Romate Regente Iberia Cream, Jerez 12
Sánchez Romate Cardenal Cisneros Pedro Ximenez, Jerez 12

JAMÓN IBÉRICO

with guindilla peppers, olives, bread sticks 25

LITTLE

- Pacific oyster, fino mignonette, salmon pearls 4 each
Mountain pepper & kunzea marinated olives, wattle seed short bread 9
Fermented pumpkin & goats cheese tamale, red pepper mole 8.5
Manchego & leek croquette, romesco, pickled chilli 5.5
Olive pincho - green olive, anchovy, guindillas 4.5
Sweet corn yeast fritter, spanner crab, yuzu mayo, avruga caviar 8
Gnocco fritto, manchego custard, walnut, tarragon pesto 8
Empanada - smoked mozzarella, egg & guindilla, pickles 6.5

SMALL PLATES

- Charred king oyster mushroom, cashew koji cream, onion miso, pickles, salt bush furakaki 24
Baby beetroot, sake, mirin, soy, broad beans, wasabi leaf, yuzu, sesame, seaweed 22
Grilled sardines, fennel, orange, currants, pine nuts 25
Hiramasa kingfish, jamon, sherry, almond & garlic crunch 26
Chargrilled Bass Straight octopus, green gazpacho, almond mayonnaise, guindilla pepper 26
Grilled fig, burratina, jamon, vincotto, vine leaf, lovage 24
House-made chorizo, salt cod, chickpeas, salsa verde 24
Grilled quail, zucchini, grapes, grappa, pickled basil, garlic puree, green wheat 24
Smoked whiskey & miso lamb ribs, soy roasted eggplant, sesame 24
Seared koji wallaby, pickled walnuts, cherry, Pedro Ximénez 26

LARGE PLATES

- Sweet corn & mascarpone risotto, smoked greens, radicchio, soy pumpkin seeds 32
Seared kingfish, young miso, spring vegetable salsa verde, crisp oyster 38
Sherry master stock poached chicken, grilled prawn, fennel cream, green olive, fino 36
Seared lamb backstrap, baby leek, green almonds, black garlic, lemon pith, quinoa & lamb jus 36
Pork jowl, scotch & crackling, mole, smoked tamarind apple, pickled carrots, crickets 36
Seared wagyu, asparagus, XO, grilled gem lettuce 42