
MELBOURNE CUP

PALETA DE IBERICO

Jamon Iberico carved off the bone
served with Pan Catalan

OSTRA

Te Matuku Oysters with rose vinegar and shallots

SALMON

Lightly cured Big Glory Bay Salmon,
Beetroot & Tamarillo Gazpacho

ANCHOA

Hand-Filleted Ortiz Cantabrian Artisan Anchovy on
Crouton with Smoked Tomato Sorbet

TARTAR

Wagyu Rump, Beef Tartare & Pickled Kohlrabi,
Cured Egg, on an Almond & Horseradish Cracker

CROQUETA

Lobster, Leek, Seaweed & Sesame Salt

BOLLO

Pan Fried Potato Bomba filled with
Chorizo Sausage & Red Mojo

CHULETON

First Light Wagyu rump, Cooked Over Wood
on our Basque Grill

POLLO SPATCHCOCK

Spatchcock Poussin, Cooked Over Wood
on our Basque Grill

ESPARRAGOS

Local New Season Asparagus, Salad with Stracciatella
Cheese, Mint, Verjuice Shallots, Lot 8 Yuzu Olive Oil

PATATAS BRAVAS

Potatoes Fried Crisp with Spicy Brava Sauce

SOFT SERVE

CHURROS

IMPORTED & WHITESTONE CHEESES

MOVIDA

BAR DE TAPA Y RESTAURANTE
