

AN EVENING WITH  
**FRANK CAMORRA**  
&  
**ALKINA**  
BAROSSA VALLEY

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**APERITIVOS**

**MEJILLONES**

Steamed green lip mussels with mojo verde, olives, soft herbs, capers & guindilla peppers

**CRUDO**

King fish crudo, kohlrabi, finger lime, verjuice, & grapefruit

*Paired with Kin Semillon 2023*

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**TAPAS**

**PINCHO DE POLLO**

Barbequed moorish-spiced chicken thigh, padrón salsa picante, sesame & yoghurt

**PASTEL**

Galician corn pastry pie, filled with scallop & a corn saffron velouté

*Paired with*

*Kin Grenache 2023 & Polygon No.3 2022*

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**RACIONES**

**CORDERO**

Slow roasted lamb shoulder, marinated in Fino, thyme & garlic. finished in the wood fired Josper oven

**PATATAS BRAVAS**

The Classic Bar Snack of Spain, potatoes fried crisp with spicy brava sauce

**SETAS A LA PLANCHA**

Grilled mushrooms on the plancha, garlic, sherry & parsley

**ACELGAS**

Braised Silverbeet with Andalusian Spices & chickpeas

*Paired with Kin Shiraz 2023*

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**QUESO**

Selection of cheese quince paste & semolina crackers

*Paired with Night Sky GSM 2023*

**MOVIDA**