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AFTERNOON DINING MENU 3PM – 6PM

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Fish Ceviche \$10

Ortiz Anchovies served with Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Sautéed Pimento de Padron with Garlic \$12

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Hand Cut Chips \$12

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## SMALL PLATES

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Crudo of Fish \$15

Four Raw Tastes of the Sea \$15

Fish Ceviche \$10

Ortiz Anchovies served on Smoked Tomato Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

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Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Live Vongole Steamed with Serrano Ham, White Wine  
and Flageolet Beans \$15

Sautéed Pimento de Padron with Garlic \$12

Potato and Onion Spanish Omelette with Aioli \$12

Charcoal Roast King Prawn, Split and Marinated \$10

Charcoal Oven Roast Squid and Belly Pork \$12

Charcoal Oven Roast Chorizo, Potato and White Beans \$12

Charcoal Oven Roast Beef Moorish Style \$12

Fried Spiced Lamb Ribs with Lime and Chilli Salsa \$12

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## MAIN PLATES

Spanner Crab, Roast Cherry Tomato, Chilli  
with Semolina Noodles \$29

Wagyu Bolognese with Hand Cut Fettuccine \$25

Swordfish Steak \$45

Wood Fire Grilled Minute Steak with Café de Paris Butter \$29

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

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## SIDES

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Boiled Greens with Extra Virgin Olive Oil \$9

Hand Cut Chips \$12

Onion Rings with House-Made Ketchup \$9

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## SWEET THINGS

Passionfruit Marshmallows \$8

Salted Butter Caramels \$8

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Hand Cut Chips \$12

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Boiled Greens with Extra Virgin Olive Oil \$9

Hand Cut Chips \$12

Onion Rings with House-Made Ketchup \$9

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## SWEET THINGS

Passionfruit Marshmallows \$8

Salted Butter Caramels \$8

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AFTERNOON DINING MENU 3PM – 6PM

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Fish Ceviche \$10

Ortiz Anchovies served with Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Sautéed Pimento de Padron with Garlic \$12

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Hand Cut Chips \$12

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## SMALL PLATES

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Crudo of Fish \$15

Four Raw Tastes of the Sea \$15

Fish Ceviche \$10

Ortiz Anchovies served on Smoked Tomato Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Live Vongole Steamed with Serrano Ham, White Wine  
and Flageolet Beans \$15

Sautéed Pimento de Padron with Garlic \$12

Potato and Onion Spanish Omelette with Aioli \$12

Charcoal Roast King Prawn, Split and Marinated \$10

Charcoal Oven Roast Squid and Belly Pork \$12

Charcoal Oven Roast Chorizo, Potato and White Beans \$12

Charcoal Oven Roast Beef Moorish Style \$12

Fried Spiced Lamb Ribs with Lime and Chilli Salsa \$12

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## MAIN PLATES

Spanner Crab, Roast Cherry Tomato, Chilli  
with Semolina Noodles \$29

Wagyu Bolognese with Hand Cut Fettuccine \$25

Swordfish Steak \$45

Wood Fire Grilled Minute Steak with Café de Paris Butter \$29

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

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## SIDES

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Boiled Greens with Extra Virgin Olive Oil \$9

Hand Cut Chips \$12

Onion Rings with House-Made Ketchup \$9

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## SWEET THINGS

Passionfruit Marshmallows \$8

Salted Butter Caramels \$8

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AFTERNOON DINING MENU 3PM – 6PM

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Fish Ceviche \$10

Ortiz Anchovies served with Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Sautéed Pimento de Padron with Garlic \$12

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Hand Cut Chips \$12

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## SMALL PLATES

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Crudo of Fish \$15

Four Raw Tastes of the Sea \$15

Fish Ceviche \$10

Ortiz Anchovies served on Smoked Tomato Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Live Vongole Steamed with Serrano Ham, White Wine  
and Flageolet Beans \$15

Sautéed Pimento de Padron with Garlic \$12

Potato and Onion Spanish Omelette with Aioli \$12

Charcoal Roast King Prawn, Split and Marinated \$10

Charcoal Oven Roast Squid and Belly Pork \$12

Charcoal Oven Roast Chorizo, Potato and White Beans \$12

Charcoal Oven Roast Beef Moorish Style \$12

Fried Spiced Lamb Ribs with Lime and Chilli Salsa \$12

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## MAIN PLATES

Spanner Crab, Roast Cherry Tomato, Chilli  
with Semolina Noodles \$29

Wagyu Bolognese with Hand Cut Fettuccine \$25

Swordfish Steak \$45

Wood Fire Grilled Minute Steak with Café de Paris Butter \$29

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

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## SIDES

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Boiled Greens with Extra Virgin Olive Oil \$9

Hand Cut Chips \$12

Onion Rings with House-Made Ketchup \$9

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## SWEET THINGS

Passionfruit Marshmallows \$8

Salted Butter Caramels \$8

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AFTERNOON DINING MENU 3PM – 6PM

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Fish Ceviche \$10

Ortiz Anchovies served with Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Sautéed Pimento de Padron with Garlic \$12

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Hand Cut Chips \$12

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## SMALL PLATES

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Crudo of Fish \$15

Four Raw Tastes of the Sea \$15

Fish Ceviche \$10

Ortiz Anchovies served on Smoked Tomato Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Live Vongole Steamed with Serrano Ham, White Wine  
and Flageolet Beans \$15

Sautéed Pimento de Padron with Garlic \$12

Potato and Onion Spanish Omelette with Aioli \$12

Charcoal Roast King Prawn, Split and Marinated \$10

Charcoal Oven Roast Squid and Belly Pork \$12

Charcoal Oven Roast Chorizo, Potato and White Beans \$12

Charcoal Oven Roast Beef Moorish Style \$12

Fried Spiced Lamb Ribs with Lime and Chilli Salsa \$12

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## MAIN PLATES

Spanner Crab, Roast Cherry Tomato, Chilli  
with Semolina Noodles \$29

Wagyu Bolognese with Hand Cut Fettuccine \$25

Swordfish Steak \$45

Wood Fire Grilled Minute Steak with Café de Paris Butter \$29

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

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## SIDES

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Boiled Greens with Extra Virgin Olive Oil \$9

Hand Cut Chips \$12

Onion Rings with House-Made Ketchup \$9

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## SWEET THINGS

Passionfruit Marshmallows \$8

Salted Butter Caramels \$8

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AFTERNOON DINING MENU 3PM – 6PM

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Fish Ceviche \$10

Ortiz Anchovies served with Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Sautéed Pimento de Padron with Garlic \$12

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Hand Cut Chips \$12

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## SMALL PLATES

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Crudo of Fish \$15

Four Raw Tastes of the Sea \$15

Fish Ceviche \$10

Ortiz Anchovies served on Smoked Tomato Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

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Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

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Mixed Ham Plate \$35

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Live Vongole Steamed with Serrano Ham, White Wine  
and Flageolet Beans \$15

Sautéed Pimento de Padron with Garlic \$12

Potato and Onion Spanish Omelette with Aioli \$12

Charcoal Roast King Prawn, Split and Marinated \$10

Charcoal Oven Roast Squid and Belly Pork \$12

Charcoal Oven Roast Chorizo, Potato and White Beans \$12

Charcoal Oven Roast Beef Moorish Style \$12

Fried Spiced Lamb Ribs with Lime and Chilli Salsa \$12

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## MAIN PLATES

Spanner Crab, Roast Cherry Tomato, Chilli  
with Semolina Noodles \$29

Wagyu Bolognese with Hand Cut Fettuccine \$25

Swordfish Steak \$45

Wood Fire Grilled Minute Steak with Café de Paris Butter \$29

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

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## SIDES

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Boiled Greens with Extra Virgin Olive Oil \$9

Hand Cut Chips \$12

Onion Rings with House-Made Ketchup \$9

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## SWEET THINGS

Passionfruit Marshmallows \$8

Salted Butter Caramels \$8

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AFTERNOON DINING MENU 3PM – 6PM

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Fish Ceviche \$10

Ortiz Anchovies served with Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Sautéed Pimento de Padron with Garlic \$12

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Hand Cut Chips \$12

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## SMALL PLATES

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Crudo of Fish \$15

Four Raw Tastes of the Sea \$15

Fish Ceviche \$10

Ortiz Anchovies served on Smoked Tomato Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Live Vongole Steamed with Serrano Ham, White Wine  
and Flageolet Beans \$15

Sautéed Pimento de Padron with Garlic \$12

Potato and Onion Spanish Omelette with Aioli \$12

Charcoal Roast King Prawn, Split and Marinated \$10

Charcoal Oven Roast Squid and Belly Pork \$12

Charcoal Oven Roast Chorizo, Potato and White Beans \$12

Charcoal Oven Roast Beef Moorish Style \$12

Fried Spiced Lamb Ribs with Lime and Chilli Salsa \$12

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## MAIN PLATES

Spanner Crab, Roast Cherry Tomato, Chilli  
with Semolina Noodles \$29

Wagyu Bolognese with Hand Cut Fettuccine \$25

Swordfish Steak \$45

Wood Fire Grilled Minute Steak with Café de Paris Butter \$29

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

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## SIDES

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Boiled Greens with Extra Virgin Olive Oil \$9

Hand Cut Chips \$12

Onion Rings with House-Made Ketchup \$9

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## SWEET THINGS

Passionfruit Marshmallows \$8

Salted Butter Caramels \$8

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AFTERNOON DINING MENU 3PM – 6PM

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Fish Ceviche \$10

Ortiz Anchovies served with Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Sautéed Pimento de Padron with Garlic \$12

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Hand Cut Chips \$12

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## SMALL PLATES

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Crudo of Fish \$15

Four Raw Tastes of the Sea \$15

Fish Ceviche \$10

Ortiz Anchovies served on Smoked Tomato Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Live Vongole Steamed with Serrano Ham, White Wine  
and Flageolet Beans \$15

Sautéed Pimento de Padron with Garlic \$12

Potato and Onion Spanish Omelette with Aioli \$12

Charcoal Roast King Prawn, Split and Marinated \$10

Charcoal Oven Roast Squid and Belly Pork \$12

Charcoal Oven Roast Chorizo, Potato and White Beans \$12

Charcoal Oven Roast Beef Moorish Style \$12

Fried Spiced Lamb Ribs with Lime and Chilli Salsa \$12

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## MAIN PLATES

Spanner Crab, Roast Cherry Tomato, Chilli  
with Semolina Noodles \$29

Wagyu Bolognese with Hand Cut Fettuccine \$25

Swordfish Steak \$45

Wood Fire Grilled Minute Steak with Café de Paris Butter \$29

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

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## SIDES

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Boiled Greens with Extra Virgin Olive Oil \$9

Hand Cut Chips \$12

Onion Rings with House-Made Ketchup \$9

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## SWEET THINGS

Passionfruit Marshmallows \$8

Salted Butter Caramels \$8

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AFTERNOON DINING MENU 3PM – 6PM

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Fish Ceviche \$10

Ortiz Anchovies served with Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Sautéed Pimento de Padron with Garlic \$12

Empanadas

- Beef \$10 for 4

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Harry's Style Chicken Sandwiches \$6 for 2

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Hand Cut Chips \$12

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## SMALL PLATES

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Crudo of Fish \$15

Four Raw Tastes of the Sea \$15

Fish Ceviche \$10

Ortiz Anchovies served on Smoked Tomato Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Live Vongole Steamed with Serrano Ham, White Wine  
and Flageolet Beans \$15

Sautéed Pimento de Padron with Garlic \$12

Potato and Onion Spanish Omelette with Aioli \$12

Charcoal Roast King Prawn, Split and Marinated \$10

Charcoal Oven Roast Squid and Belly Pork \$12

Charcoal Oven Roast Chorizo, Potato and White Beans \$12

Charcoal Oven Roast Beef Moorish Style \$12

Fried Spiced Lamb Ribs with Lime and Chilli Salsa \$12

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## MAIN PLATES

Spanner Crab, Roast Cherry Tomato, Chilli  
with Semolina Noodles \$29

Wagyu Bolognese with Hand Cut Fettuccine \$25

Swordfish Steak \$45

Wood Fire Grilled Minute Steak with Café de Paris Butter \$29

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

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## SIDES

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Boiled Greens with Extra Virgin Olive Oil \$9

Hand Cut Chips \$12

Onion Rings with House-Made Ketchup \$9

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## SWEET THINGS

Passionfruit Marshmallows \$8

Salted Butter Caramels \$8

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AFTERNOON DINING MENU 3PM – 6PM

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Fish Ceviche \$10

Ortiz Anchovies served with Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Sautéed Pimento de Padron with Garlic \$12

Empanadas

- Beef \$10 for 4

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Harry's Style Chicken Sandwiches \$6 for 2

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Hand Cut Chips \$12

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## SMALL PLATES

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Crudo of Fish \$15

Four Raw Tastes of the Sea \$15

Fish Ceviche \$10

Ortiz Anchovies served on Smoked Tomato Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

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Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Live Vongole Steamed with Serrano Ham, White Wine  
and Flageolet Beans \$15

Sautéed Pimento de Padron with Garlic \$12

Potato and Onion Spanish Omelette with Aioli \$12

Charcoal Roast King Prawn, Split and Marinated \$10

Charcoal Oven Roast Squid and Belly Pork \$12

Charcoal Oven Roast Chorizo, Potato and White Beans \$12

Charcoal Oven Roast Beef Moorish Style \$12

Fried Spiced Lamb Ribs with Lime and Chilli Salsa \$12

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## MAIN PLATES

Spanner Crab, Roast Cherry Tomato, Chilli  
with Semolina Noodles \$29

Wagyu Bolognese with Hand Cut Fettuccine \$25

Swordfish Steak \$45

Wood Fire Grilled Minute Steak with Café de Paris Butter \$29

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

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## SIDES

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Boiled Greens with Extra Virgin Olive Oil \$9

Hand Cut Chips \$12

Onion Rings with House-Made Ketchup \$9

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## SWEET THINGS

Passionfruit Marshmallows \$8

Salted Butter Caramels \$8

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AFTERNOON DINING MENU 3PM – 6PM

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Fish Ceviche \$10

Ortiz Anchovies served with Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Sautéed Pimento de Padron with Garlic \$12

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Hand Cut Chips \$12

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## SMALL PLATES

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Crudo of Fish \$15

Four Raw Tastes of the Sea \$15

Fish Ceviche \$10

Ortiz Anchovies served on Smoked Tomato Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Live Vongole Steamed with Serrano Ham, White Wine  
and Flageolet Beans \$15

Sautéed Pimento de Padron with Garlic \$12

Potato and Onion Spanish Omelette with Aioli \$12

Charcoal Roast King Prawn, Split and Marinated \$10

Charcoal Oven Roast Squid and Belly Pork \$12

Charcoal Oven Roast Chorizo, Potato and White Beans \$12

Charcoal Oven Roast Beef Moorish Style \$12

Fried Spiced Lamb Ribs with Lime and Chilli Salsa \$12

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## MAIN PLATES

Spanner Crab, Roast Cherry Tomato, Chilli  
with Semolina Noodles \$29

Wagyu Bolognese with Hand Cut Fettuccine \$25

Swordfish Steak \$45

Wood Fire Grilled Minute Steak with Café de Paris Butter \$29

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

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## SIDES

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Boiled Greens with Extra Virgin Olive Oil \$9

Hand Cut Chips \$12

Onion Rings with House-Made Ketchup \$9

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## SWEET THINGS

Passionfruit Marshmallows \$8

Salted Butter Caramels \$8

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AFTERNOON DINING MENU 3PM – 6PM

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Fish Ceviche \$10

Ortiz Anchovies served with Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Sautéed Pimento de Padron with Garlic \$12

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Hand Cut Chips \$12

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## SMALL PLATES

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Crudo of Fish \$15

Four Raw Tastes of the Sea \$15

Fish Ceviche \$10

Ortiz Anchovies served on Smoked Tomato Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Live Vongole Steamed with Serrano Ham, White Wine  
and Flageolet Beans \$15

Sautéed Pimento de Padron with Garlic \$12

Potato and Onion Spanish Omelette with Aioli \$12

Charcoal Roast King Prawn, Split and Marinated \$10

Charcoal Oven Roast Squid and Belly Pork \$12

Charcoal Oven Roast Chorizo, Potato and White Beans \$12

Charcoal Oven Roast Beef Moorish Style \$12

Fried Spiced Lamb Ribs with Lime and Chilli Salsa \$12

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## MAIN PLATES

Spanner Crab, Roast Cherry Tomato, Chilli  
with Semolina Noodles \$29

Wagyu Bolognese with Hand Cut Fettuccine \$25

Swordfish Steak \$45

Wood Fire Grilled Minute Steak with Café de Paris Butter \$29

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

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## SIDES

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Boiled Greens with Extra Virgin Olive Oil \$9

Hand Cut Chips \$12

Onion Rings with House-Made Ketchup \$9

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## SWEET THINGS

Passionfruit Marshmallows \$8

Salted Butter Caramels \$8

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AFTERNOON DINING MENU 3PM – 6PM

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Fish Ceviche \$10

Ortiz Anchovies served with Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Sautéed Pimento de Padron with Garlic \$12

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Hand Cut Chips \$12

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## SMALL PLATES

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Crudo of Fish \$15

Four Raw Tastes of the Sea \$15

Fish Ceviche \$10

Ortiz Anchovies served on Smoked Tomato Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Live Vongole Steamed with Serrano Ham, White Wine  
and Flageolet Beans \$15

Sautéed Pimento de Padron with Garlic \$12

Potato and Onion Spanish Omelette with Aioli \$12

Charcoal Roast King Prawn, Split and Marinated \$10

Charcoal Oven Roast Squid and Belly Pork \$12

Charcoal Oven Roast Chorizo, Potato and White Beans \$12

Charcoal Oven Roast Beef Moorish Style \$12

Fried Spiced Lamb Ribs with Lime and Chilli Salsa \$12

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## MAIN PLATES

Spanner Crab, Roast Cherry Tomato, Chilli  
with Semolina Noodles \$29

Wagyu Bolognese with Hand Cut Fettuccine \$25

Swordfish Steak \$45

Wood Fire Grilled Minute Steak with Café de Paris Butter \$29

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

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## SIDES

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Boiled Greens with Extra Virgin Olive Oil \$9

Hand Cut Chips \$12

Onion Rings with House-Made Ketchup \$9

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## SWEET THINGS

Passionfruit Marshmallows \$8

Salted Butter Caramels \$8

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AFTERNOON DINING MENU 3PM – 6PM

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Fish Ceviche \$10

Ortiz Anchovies served with Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Sautéed Pimento de Padron with Garlic \$12

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Hand Cut Chips \$12

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## SMALL PLATES

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Crudo of Fish \$15

Four Raw Tastes of the Sea \$15

Fish Ceviche \$10

Ortiz Anchovies served on Smoked Tomato Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Live Vongole Steamed with Serrano Ham, White Wine  
and Flageolet Beans \$15

Sautéed Pimento de Padron with Garlic \$12

Potato and Onion Spanish Omelette with Aioli \$12

Charcoal Roast King Prawn, Split and Marinated \$10

Charcoal Oven Roast Squid and Belly Pork \$12

Charcoal Oven Roast Chorizo, Potato and White Beans \$12

Charcoal Oven Roast Beef Moorish Style \$12

Fried Spiced Lamb Ribs with Lime and Chilli Salsa \$12

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## MAIN PLATES

Spanner Crab, Roast Cherry Tomato, Chilli  
with Semolina Noodles \$29

Wagyu Bolognese with Hand Cut Fettuccine \$25

Swordfish Steak \$45

Wood Fire Grilled Minute Steak with Café de Paris Butter \$29

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

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## SIDES

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Boiled Greens with Extra Virgin Olive Oil \$9

Hand Cut Chips \$12

Onion Rings with House-Made Ketchup \$9

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## SWEET THINGS

Passionfruit Marshmallows \$8

Salted Butter Caramels \$8

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AFTERNOON DINING MENU 3PM – 6PM

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Fish Ceviche \$10

Ortiz Anchovies served with Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Sautéed Pimento de Padron with Garlic \$12

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Hand Cut Chips \$12

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## SMALL PLATES

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Crudo of Fish \$15

Four Raw Tastes of the Sea \$15

Fish Ceviche \$10

Ortiz Anchovies served on Smoked Tomato Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Live Vongole Steamed with Serrano Ham, White Wine  
and Flageolet Beans \$15

Sautéed Pimento de Padron with Garlic \$12

Potato and Onion Spanish Omelette with Aioli \$12

Charcoal Roast King Prawn, Split and Marinated \$10

Charcoal Oven Roast Squid and Belly Pork \$12

Charcoal Oven Roast Chorizo, Potato and White Beans \$12

Charcoal Oven Roast Beef Moorish Style \$12

Fried Spiced Lamb Ribs with Lime and Chilli Salsa \$12

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## MAIN PLATES

Spanner Crab, Roast Cherry Tomato, Chilli  
with Semolina Noodles \$29

Wagyu Bolognese with Hand Cut Fettuccine \$25

Swordfish Steak \$45

Wood Fire Grilled Minute Steak with Café de Paris Butter \$29

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

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## SIDES

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Boiled Greens with Extra Virgin Olive Oil \$9

Hand Cut Chips \$12

Onion Rings with House-Made Ketchup \$9

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## SWEET THINGS

Passionfruit Marshmallows \$8

Salted Butter Caramels \$8

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AFTERNOON DINING MENU 3PM – 6PM

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Fish Ceviche \$10

Ortiz Anchovies served with Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Sautéed Pimento de Padron with Garlic \$12

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Hand Cut Chips \$12

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## SMALL PLATES

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Crudo of Fish \$15

Four Raw Tastes of the Sea \$15

Fish Ceviche \$10

Ortiz Anchovies served on Smoked Tomato Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Live Vongole Steamed with Serrano Ham, White Wine  
and Flageolet Beans \$15

Sautéed Pimento de Padron with Garlic \$12

Potato and Onion Spanish Omelette with Aioli \$12

Charcoal Roast King Prawn, Split and Marinated \$10

Charcoal Oven Roast Squid and Belly Pork \$12

Charcoal Oven Roast Chorizo, Potato and White Beans \$12

Charcoal Oven Roast Beef Moorish Style \$12

Fried Spiced Lamb Ribs with Lime and Chilli Salsa \$12

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## MAIN PLATES

Spanner Crab, Roast Cherry Tomato, Chilli  
with Semolina Noodles \$29

Wagyu Bolognese with Hand Cut Fettuccine \$25

Swordfish Steak \$45

Wood Fire Grilled Minute Steak with Café de Paris Butter \$29

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

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## SIDES

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Boiled Greens with Extra Virgin Olive Oil \$9

Hand Cut Chips \$12

Onion Rings with House-Made Ketchup \$9

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## SWEET THINGS

Passionfruit Marshmallows \$8

Salted Butter Caramels \$8

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AFTERNOON DINING MENU 3PM – 6PM

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Fish Ceviche \$10

Ortiz Anchovies served with Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

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Empanadas

- Beef \$10 for 4

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Harry's Style Chicken Sandwiches \$6 for 2

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Hand Cut Chips \$12

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## SMALL PLATES

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Crudo of Fish \$15

Four Raw Tastes of the Sea \$15

Fish Ceviche \$10

Ortiz Anchovies served on Smoked Tomato Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Live Vongole Steamed with Serrano Ham, White Wine  
and Flageolet Beans \$15

Sautéed Pimento de Padron with Garlic \$12

Potato and Onion Spanish Omelette with Aioli \$12

Charcoal Roast King Prawn, Split and Marinated \$10

Charcoal Oven Roast Squid and Belly Pork \$12

Charcoal Oven Roast Chorizo, Potato and White Beans \$12

Charcoal Oven Roast Beef Moorish Style \$12

Fried Spiced Lamb Ribs with Lime and Chilli Salsa \$12

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## MAIN PLATES

Spanner Crab, Roast Cherry Tomato, Chilli  
with Semolina Noodles \$29

Wagyu Bolognese with Hand Cut Fettuccine \$25

Swordfish Steak \$45

Wood Fire Grilled Minute Steak with Café de Paris Butter \$29

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

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## SIDES

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Boiled Greens with Extra Virgin Olive Oil \$9

Hand Cut Chips \$12

Onion Rings with House-Made Ketchup \$9

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## SWEET THINGS

Passionfruit Marshmallows \$8

Salted Butter Caramels \$8

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AFTERNOON DINING MENU 3PM – 6PM

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Fish Ceviche \$10

Ortiz Anchovies served with Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Sautéed Pimento de Padron with Garlic \$12

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

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Harry's Style Chicken Sandwiches \$6 for 2

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Hand Cut Chips \$12

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## SMALL PLATES

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Crudo of Fish \$15

Four Raw Tastes of the Sea \$15

Fish Ceviche \$10

Ortiz Anchovies served on Smoked Tomato Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Live Vongole Steamed with Serrano Ham, White Wine  
and Flageolet Beans \$15

Sautéed Pimento de Padron with Garlic \$12

Potato and Onion Spanish Omelette with Aioli \$12

Charcoal Roast King Prawn, Split and Marinated \$10

Charcoal Oven Roast Squid and Belly Pork \$12

Charcoal Oven Roast Chorizo, Potato and White Beans \$12

Charcoal Oven Roast Beef Moorish Style \$12

Fried Spiced Lamb Ribs with Lime and Chilli Salsa \$12

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## MAIN PLATES

Spanner Crab, Roast Cherry Tomato, Chilli  
with Semolina Noodles \$29

Wagyu Bolognese with Hand Cut Fettuccine \$25

Swordfish Steak \$45

Wood Fire Grilled Minute Steak with Café de Paris Butter \$29

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

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## SIDES

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Boiled Greens with Extra Virgin Olive Oil \$9

Hand Cut Chips \$12

Onion Rings with House-Made Ketchup \$9

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## SWEET THINGS

Passionfruit Marshmallows \$8

Salted Butter Caramels \$8

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AFTERNOON DINING MENU 3PM – 6PM

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Fish Ceviche \$10

Ortiz Anchovies served with Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Sautéed Pimento de Padron with Garlic \$12

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Hand Cut Chips \$12

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## SMALL PLATES

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Crudo of Fish \$15

Four Raw Tastes of the Sea \$15

Fish Ceviche \$10

Ortiz Anchovies served on Smoked Tomato Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Live Vongole Steamed with Serrano Ham, White Wine  
and Flageolet Beans \$15

Sautéed Pimento de Padron with Garlic \$12

Potato and Onion Spanish Omelette with Aioli \$12

Charcoal Roast King Prawn, Split and Marinated \$10

Charcoal Oven Roast Squid and Belly Pork \$12

Charcoal Oven Roast Chorizo, Potato and White Beans \$12

Charcoal Oven Roast Beef Moorish Style \$12

Fried Spiced Lamb Ribs with Lime and Chilli Salsa \$12

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## MAIN PLATES

Spanner Crab, Roast Cherry Tomato, Chilli  
with Semolina Noodles \$29

Wagyu Bolognese with Hand Cut Fettuccine \$25

Swordfish Steak \$45

Wood Fire Grilled Minute Steak with Café de Paris Butter \$29

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

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## SIDES

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Boiled Greens with Extra Virgin Olive Oil \$9

Hand Cut Chips \$12

Onion Rings with House-Made Ketchup \$9

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## SWEET THINGS

Passionfruit Marshmallows \$8

Salted Butter Caramels \$8

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AFTERNOON DINING MENU 3PM – 6PM

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Fish Ceviche \$10

Ortiz Anchovies served with Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Sautéed Pimento de Padron with Garlic \$12

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Hand Cut Chips \$12

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## SMALL PLATES

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Crudo of Fish \$15

Four Raw Tastes of the Sea \$15

Fish Ceviche \$10

Ortiz Anchovies served on Smoked Tomato Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Live Vongole Steamed with Serrano Ham, White Wine  
and Flageolet Beans \$15

Sautéed Pimento de Padron with Garlic \$12

Potato and Onion Spanish Omelette with Aioli \$12

Charcoal Roast King Prawn, Split and Marinated \$10

Charcoal Oven Roast Squid and Belly Pork \$12

Charcoal Oven Roast Chorizo, Potato and White Beans \$12

Charcoal Oven Roast Beef Moorish Style \$12

Fried Spiced Lamb Ribs with Lime and Chilli Salsa \$12

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## MAIN PLATES

Spanner Crab, Roast Cherry Tomato, Chilli  
with Semolina Noodles \$29

Wagyu Bolognese with Hand Cut Fettuccine \$25

Swordfish Steak \$45

Wood Fire Grilled Minute Steak with Café de Paris Butter \$29

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

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## SIDES

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Boiled Greens with Extra Virgin Olive Oil \$9

Hand Cut Chips \$12

Onion Rings with House-Made Ketchup \$9

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## SWEET THINGS

Passionfruit Marshmallows \$8

Salted Butter Caramels \$8

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AFTERNOON DINING MENU 3PM – 6PM

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Fish Ceviche \$10

Ortiz Anchovies served with Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Sautéed Pimento de Padron with Garlic \$12

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Hand Cut Chips \$12

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## SMALL PLATES

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Crudo of Fish \$15

Four Raw Tastes of the Sea \$15

Fish Ceviche \$10

Ortiz Anchovies served on Smoked Tomato Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Live Vongole Steamed with Serrano Ham, White Wine  
and Flageolet Beans \$15

Sautéed Pimento de Padron with Garlic \$12

Potato and Onion Spanish Omelette with Aioli \$12

Charcoal Roast King Prawn, Split and Marinated \$10

Charcoal Oven Roast Squid and Belly Pork \$12

Charcoal Oven Roast Chorizo, Potato and White Beans \$12

Charcoal Oven Roast Beef Moorish Style \$12

Fried Spiced Lamb Ribs with Lime and Chilli Salsa \$12

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## MAIN PLATES

Spanner Crab, Roast Cherry Tomato, Chilli  
with Semolina Noodles \$29

Wagyu Bolognese with Hand Cut Fettuccine \$25

Swordfish Steak \$45

Wood Fire Grilled Minute Steak with Café de Paris Butter \$29

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

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## SIDES

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Boiled Greens with Extra Virgin Olive Oil \$9

Hand Cut Chips \$12

Onion Rings with House-Made Ketchup \$9

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## SWEET THINGS

Passionfruit Marshmallows \$8

Salted Butter Caramels \$8

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AFTERNOON DINING MENU 3PM – 6PM

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Fish Ceviche \$10

Ortiz Anchovies served with Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Sautéed Pimento de Padron with Garlic \$12

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Hand Cut Chips \$12

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## SMALL PLATES

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Crudo of Fish \$15

Four Raw Tastes of the Sea \$15

Fish Ceviche \$10

Ortiz Anchovies served on Smoked Tomato Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Live Vongole Steamed with Serrano Ham, White Wine  
and Flageolet Beans \$15

Sautéed Pimento de Padron with Garlic \$12

Potato and Onion Spanish Omelette with Aioli \$12

Charcoal Roast King Prawn, Split and Marinated \$10

Charcoal Oven Roast Squid and Belly Pork \$12

Charcoal Oven Roast Chorizo, Potato and White Beans \$12

Charcoal Oven Roast Beef Moorish Style \$12

Fried Spiced Lamb Ribs with Lime and Chilli Salsa \$12

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## MAIN PLATES

Spanner Crab, Roast Cherry Tomato, Chilli  
with Semolina Noodles \$29

Wagyu Bolognese with Hand Cut Fettuccine \$25

Swordfish Steak \$45

Wood Fire Grilled Minute Steak with Café de Paris Butter \$29

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

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## SIDES

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Boiled Greens with Extra Virgin Olive Oil \$9

Hand Cut Chips \$12

Onion Rings with House-Made Ketchup \$9

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## SWEET THINGS

Passionfruit Marshmallows \$8

Salted Butter Caramels \$8

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AFTERNOON DINING MENU 3PM – 6PM

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Fish Ceviche \$10

Ortiz Anchovies served with Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Sautéed Pimento de Padron with Garlic \$12

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Hand Cut Chips \$12

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## SMALL PLATES

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Crudo of Fish \$15

Four Raw Tastes of the Sea \$15

Fish Ceviche \$10

Ortiz Anchovies served on Smoked Tomato Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Live Vongole Steamed with Serrano Ham, White Wine  
and Flageolet Beans \$15

Sautéed Pimento de Padron with Garlic \$12

Potato and Onion Spanish Omelette with Aioli \$12

Charcoal Roast King Prawn, Split and Marinated \$10

Charcoal Oven Roast Squid and Belly Pork \$12

Charcoal Oven Roast Chorizo, Potato and White Beans \$12

Charcoal Oven Roast Beef Moorish Style \$12

Fried Spiced Lamb Ribs with Lime and Chilli Salsa \$12

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## MAIN PLATES

Spanner Crab, Roast Cherry Tomato, Chilli  
with Semolina Noodles \$29

Wagyu Bolognese with Hand Cut Fettuccine \$25

Swordfish Steak \$45

Wood Fire Grilled Minute Steak with Café de Paris Butter \$29

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

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## SIDES

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Boiled Greens with Extra Virgin Olive Oil \$9

Hand Cut Chips \$12

Onion Rings with House-Made Ketchup \$9

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## SWEET THINGS

Passionfruit Marshmallows \$8

Salted Butter Caramels \$8

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AFTERNOON DINING MENU 3PM – 6PM

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Fish Ceviche \$10

Ortiz Anchovies served with Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Sautéed Pimento de Padron with Garlic \$12

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Hand Cut Chips \$12

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## SMALL PLATES

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Crudo of Fish \$15

Four Raw Tastes of the Sea \$15

Fish Ceviche \$10

Ortiz Anchovies served on Smoked Tomato Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Live Vongole Steamed with Serrano Ham, White Wine  
and Flageolet Beans \$15

Sautéed Pimento de Padron with Garlic \$12

Potato and Onion Spanish Omelette with Aioli \$12

Charcoal Roast King Prawn, Split and Marinated \$10

Charcoal Oven Roast Squid and Belly Pork \$12

Charcoal Oven Roast Chorizo, Potato and White Beans \$12

Charcoal Oven Roast Beef Moorish Style \$12

Fried Spiced Lamb Ribs with Lime and Chilli Salsa \$12

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## MAIN PLATES

Spanner Crab, Roast Cherry Tomato, Chilli  
with Semolina Noodles \$29

Wagyu Bolognese with Hand Cut Fettuccine \$25

Swordfish Steak \$45

Wood Fire Grilled Minute Steak with Café de Paris Butter \$29

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

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## SIDES

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Boiled Greens with Extra Virgin Olive Oil \$9

Hand Cut Chips \$12

Onion Rings with House-Made Ketchup \$9

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## SWEET THINGS

Passionfruit Marshmallows \$8

Salted Butter Caramels \$8

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AFTERNOON DINING MENU 3PM – 6PM

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Fish Ceviche \$10

Ortiz Anchovies served with Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Sautéed Pimento de Padron with Garlic \$12

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

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Harry's Style Chicken Sandwiches \$6 for 2

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Hand Cut Chips \$12

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## SMALL PLATES

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Crudo of Fish \$15

Four Raw Tastes of the Sea \$15

Fish Ceviche \$10

Ortiz Anchovies served on Smoked Tomato Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Live Vongole Steamed with Serrano Ham, White Wine  
and Flageolet Beans \$15

Sautéed Pimento de Padron with Garlic \$12

Potato and Onion Spanish Omelette with Aioli \$12

Charcoal Roast King Prawn, Split and Marinated \$10

Charcoal Oven Roast Squid and Belly Pork \$12

Charcoal Oven Roast Chorizo, Potato and White Beans \$12

Charcoal Oven Roast Beef Moorish Style \$12

Fried Spiced Lamb Ribs with Lime and Chilli Salsa \$12

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## MAIN PLATES

Spanner Crab, Roast Cherry Tomato, Chilli  
with Semolina Noodles \$29

Wagyu Bolognese with Hand Cut Fettuccine \$25

Swordfish Steak \$45

Wood Fire Grilled Minute Steak with Café de Paris Butter \$29

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

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## SIDES

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Boiled Greens with Extra Virgin Olive Oil \$9

Hand Cut Chips \$12

Onion Rings with House-Made Ketchup \$9

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## SWEET THINGS

Passionfruit Marshmallows \$8

Salted Butter Caramels \$8

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AFTERNOON DINING MENU 3PM – 6PM

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Fish Ceviche \$10

Ortiz Anchovies served with Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Sautéed Pimento de Padron with Garlic \$12

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Hand Cut Chips \$12

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## SMALL PLATES

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Crudo of Fish \$15

Four Raw Tastes of the Sea \$15

Fish Ceviche \$10

Ortiz Anchovies served on Smoked Tomato Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Live Vongole Steamed with Serrano Ham, White Wine  
and Flageolet Beans \$15

Sautéed Pimento de Padron with Garlic \$12

Potato and Onion Spanish Omelette with Aioli \$12

Charcoal Roast King Prawn, Split and Marinated \$10

Charcoal Oven Roast Squid and Belly Pork \$12

Charcoal Oven Roast Chorizo, Potato and White Beans \$12

Charcoal Oven Roast Beef Moorish Style \$12

Fried Spiced Lamb Ribs with Lime and Chilli Salsa \$12

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## MAIN PLATES

Spanner Crab, Roast Cherry Tomato, Chilli  
with Semolina Noodles \$29

Wagyu Bolognese with Hand Cut Fettuccine \$25

Swordfish Steak \$45

Wood Fire Grilled Minute Steak with Café de Paris Butter \$29

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

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## SIDES

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Boiled Greens with Extra Virgin Olive Oil \$9

Hand Cut Chips \$12

Onion Rings with House-Made Ketchup \$9

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## SWEET THINGS

Passionfruit Marshmallows \$8

Salted Butter Caramels \$8

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AFTERNOON DINING MENU 3PM – 6PM

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Fish Ceviche \$10

Ortiz Anchovies served with Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Sautéed Pimento de Padron with Garlic \$12

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Prawn Roll \$19

Fried Fish Burger with Chilli Mayonnaise \$24

Steak Sandwich with Tomato and Chilli Relish \$29

David Blackmore's Full Blood Wagyu Hamburger  
with Bacon, Gruyere Cheese and Zuni Pickle \$22

Butter Lettuce, Avocado, Cherry Tomato  
and Jalapeno Chilli Salad \$14

Radicchio, Cos and Endive Salad  
with Palm Sugar Vinaigrette \$9

Hand Cut Chips \$12

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## SMALL PLATES

A Plate of Olives \$6

Freshly Shucked Oysters \$4 each

Cured Ocean Trout on Toasted Brioche \$4 each

Crudo of Fish \$15

Four Raw Tastes of the Sea \$15

Fish Ceviche \$10

Ortiz Anchovies served on Smoked Tomato Bruschetta \$6 each

Sardines with Chilli served on Bruschetta \$6 each

Jamondul Serrano Jamon Reserva Plate \$15

Joselito Iberico Jamon Plate \$25

Fratelli Galloni Parma Prosciutto Plate \$20

Kurobutu Prosciutto and Capocollo \$15

Blackmore's Wagyu Bresola \$15

Mixed Ham Plate \$35

Empanadas

- Beef \$10 for 4

- Seafood \$15 for 4

- Corn and Bean \$10 for 4

Harry's Style Chicken Sandwiches \$6 for 2

Live Vongole Steamed with Serrano Ham, White Wine  
and Flageolet Beans \$15

Sautéed Pimento de Padron with Garlic \$12

Potato and Onion Spanish Omelette with Aioli \$12

Charcoal Roast King Prawn, Split and Marinated \$10

Charcoal Oven Roast Squid and Belly Pork \$12

Charcoal Oven Roast Chorizo, Potato and White Beans \$12

Charcoal Oven Roast Beef Moorish Style \$12

Fried Spiced Lamb Ribs with Lime and Chilli Salsa \$12

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## MAIN PLATES

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with Semolina Noodles \$29

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Swordfish Steak \$45

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## SIDES

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