Cold Tapas *to start*

SALMOREJO
chilled Andalusian tomato & bread soup, hard-boiled egg

and

JAMÓN ON CRISTAL BREAD
toasted cristal bread topped with Jamón ibérico

and

SPANISH POTATO SALAD
classic "ensaladilla rusa", tuna belly & salmon roe

Hot Tapas *to share*

IBÉRICO HAM CROQUETTES
creamy ibérico ham croquettes

and

GAMBAS AL AJILLO (G)
Argentinian red prawns, garlic, olive oil & chilli

and

PADRÓN PEPPERS (V) (G)
blistered padrón peppers & sea salt

and

OCTOPUS A LA FEIRA (G)
tender octopus, confit potatoes, smoked paprika & olive oil

Mains *to follow*

SEAFOOD RICE
spanish rice cooked in a rich shellfish broth

and

ROAST SUCKLING PIG
roasted Ibérico suckling pig, apple purée,
pork jus & pickled red onion

Dessert *to finish*

OLIVIA'S SIGNATURE CHEESECAKE (V)
cream & blue cheese cheesecake with an almond sablé crust

10-COURSE MENU

Includes Cold & Hot Tapas, Main & Dessert — $68++

Prices exclusive of GST & service charge