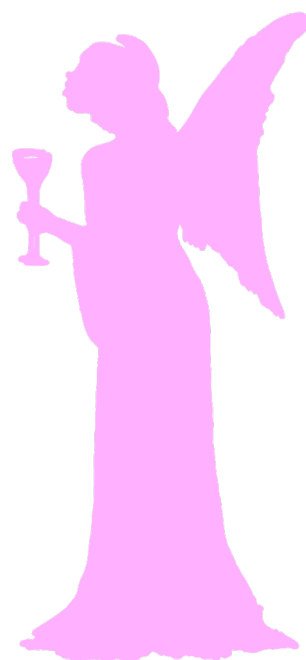


l e t r a h h o o u u s s e e e .i

Jamón Serrano	24
Paleta Iberico	32
Jamón Iberico	48
Oyster, gazpacho	7 ea
Raw Red Carid prawn tostada, paprika	12 ea
Duck liver parfait, cherries, brandy snap	9 ea
Cantabrian anchovy, donut, Manchego custard	9 ea
Croquette of Jeursalem Artichoke, Manchego	8 ea
Croquette of Jamón Iberico, Manchego	9 ea
Toad Skin melon, cucumber, buffalo curd	19
Beans, roast nectarine, ajo blanco, mojo verde	16
Tomato, onion, mojama	21
Botifarra cocida, gribiche	20
Tortilla, prawn, fermented garlic	30
Socarrat, pippies, firefly squid	36
Chorizo, beans & figs	34
Clarence River baby octopus, shallot salsa, chickpeas	42
Pressed lamb breast, charred carrots	44
Rangers Valley scotch fillet MB7, tomato butter, guindillas, fried egg	100
Baked custard, plums, coffee and rum granita	18
Peach crumble, sheep's milk sorbet	22
Garroxta, Spain - <i>Semi-hard goats milk cheese</i>	18
Manchego, Spain - <i>Semi-hard sheeps milk cheese</i>	18
Brillat-Savarin, France - <i>Soft cows milk cheese</i>	18



l e t r a h h o o u u s s e e e .i

Jamón Serrano

Duck liver parfait, cherries, brandy snap
Cantabrian anchovy, donut, Manchego custard
Croquette del dia
Pincho del dia

Beans, roast nectarine, ajo blanco, mojo verde
Botifarra cocida, gribiche
Socarrat, pippies, firefly squid

Baked custard, plums, coffee and rum granita

\$90PP

Optional Extras

Sydney Rock Oyster, Gazpacho + 7ea.

Raw Red Carid prawn tostada + 12ea.

Clarence River baby octopus, shallot salsa, chickpeas + 42

Rangers Valley scotch fillet MB7, tomato butter, guindillas, fried egg + 100

