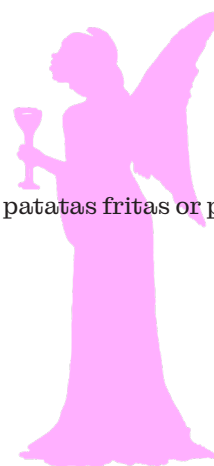


LATE NIGHT
6TH - 12TH NO.69

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

House marinated olives	9
Natural oysters (half-dozen)	36
Mussels eschabeche	18
Terrine of pork belly, smoked beef tongue, prune, plum mostarda	24

All served with patatas fritas or pan de cristal



Paco Lafuente sardines in olive oil 125g	16
Paco Lafuente sardines in tomato 125g	16
La curiosa mackerel fillets in olive oil 120g	22
Conservas Angelachu anchovies 50g	28
Herpac bluefin tuna belly in olive oil 120g	32
Herpac bluefin tuna tarantelo in olive oil 120g	32

Brillat Savarin, Bourgogne, France White mould cows milk	18
Section 28 Monforte, Adelaide Hills, SA Raw cows milk	18
Manchego, Spain Semi-hard sheeps milk	18
Cabra Curado, Spain Semi-hard goats milk	18
Granny's Blue, Moyarra, VIC Blue cows milk	18

All cheeses served with membrillo, pan de cristal

Tins + 'tinis
Every night from 10.30pm until close
\$16 Martinis, \$16 Cobble Cobble, \$8 Estrella Damm lager

10% service charge is applied to groups 6+
15% public holiday surcharge applies