



THE STABLES

Smaller sharing plates

- Warm green olives - 8
- Sydney rock oysters - shucked to order - 4.5
- Spanish sardines - lemon herb salsa - Sourdough - olives - 19
- Field mushroom - sautéed herbed filling - lemon zest soil - 22
- White bait - herbed flour - chilli - lemon -14
- Chorizo croquettes - bechamel - spicy aioli -17
- Scallops - prosciutto - lemon butter cream sauce - 24

Bigger sharing Plates

- Arancini - pecorino - pesto - aioli - 14
- Cured barramundi - lime - green chili - shallots - crackers - 24
- Burrata - sobrasada mallorquina - flatbread - 26
- Black onyx hanger steak - chargrilled - sliced - salsa verde - 29
- Hand made gnocchi - gorgonzola - cream - herbs - 18
- Wagyu meat balls - tomato reduction - parmesan - 18
- Seafood paella - saffron rice - prawns - calamari - bassa - nz mussels - 22
- Chargrilled king prawns - padron pepper butter - capers - 34
- Salt and pepper calamari - lemon aioli -19
- Cheese board - Manchego - smoked San simon - Urgelia - 27
- Charcuterie - Fuet anis - Cecina - Morcon - 29

Sides & Salads

- Baby Spinach - chèvre - beets - walnut - cherry tomato - french dressing – 19
- Rocket - fennel - Spanish onion - grana padano - anchovy-mustard vinaigrette - 16
- Daily baked - sourdough - dukkah - olive oil - 8
- Polenta chips - romesco -12

Desserts

- Chefs daily selection