

Bites (Bocados)

COFFIN BAY OYSTERS + BASQUE MIGNONETTE \$7/EA

ZUCCHINI FLOWER + MANCHEGO + FERMENTED HONEY \$10/EA

LAMB NECK CROQUETTE + PEPPERBERRY KETCHUP + SALT BUSH ASH \$12/EA

BLUE FIN TUNA GILDA + CANTABRIAN ANCHOVIES+ GREEN OLIVES + PICKLED PEPPER \$12/EA

SHARK BAY SAND CRAB TOSTADA + AJO BLANCO + GREEN GRAPES + CHIVE \$14/EA

SOURDOUGH FOCCACIA + ROSEMARY + SMOKED BUTTER \$10

MARINATED MOUNT ZERO OLIVES \$9

SPICED NORTHERN RIVERS MACADAMIAS \$10

WAGYU BEEF TARTARE + MAC SAUCE + CURED EGG YOLK + CRISPS \$24

Off the Coals (A las Brasas)

FREMANTLE OCTOPUS + JAMON XO + CONFIT POTATO + OLIVE OIL \$40

CONDABILLA MURRAY COD + CHARRED BABY LEEKS + MOJO VERDE \$38

DIAMENTINA WAGYU DENVER STEAK + SHERRY & PIMENTON BUTTER \$90

Sides (Guarniciones)

FRIES + BRAVA SAUCE + FURIKAKE \$12

GRILLED BROCCOLINI + CITRUS LABNEH + CRISPY ONIONS \$12

SPENT COAL BEETROOTS + SPRING HERBS GOATS CHEESE + ALMONDS + NUDJA \$12

Cold Cuts & Cheese (Embutidos y Queso)

JAMÓN IBERICO DE CEBO + 34 MONTHS + 8OG \$30

VALDIVIESO MANCHEGO ARTESANO SEMICURADO DOP 5OG \$13

GRILLED LP'S SMOKED CHORIZO \$12

Desserts (Postres)

CINNAMON MYRTLE CREME CATLANA + ALMOND + ORANGE + HONEY \$14

WHITE CHOCOLATE NAMELAKA + JERUSALEM ARTICHOKE + PEAR MOLASSES \$16



WELCOME TO UNO MAS...

TIME TO SIT BACK , RELAX,
AND LET OUR TEAM TAKE CARE OF YOU!

PLEASE NOTE THAT WE DO NOT MAKE ALTERATIONS TO OUR MENU ITEMS

YOUR EXPERIENCE HAS BEEN CURATED WITH LOVE...
WE TRUST YOU WILL ENJOY, STAY A LITTLE LONGER,
AND SAVOUR ONE MORE...