

PANACEA

TAPAS / NIBBLES (extra pieces available)

Crumbed Olives filled c blue cheese (5) ✓	10
Olives house marinated ✓ GF	6
Croquetas fried dumplings c pea & leek (3) ✓	9
Jamon Serano imported premium Spanish ham (50gm) GF	10
Salami felino GF	8
Chorizo cured, sliced & fried GF	8
Paté chicken liver c crostini GF (ex crostini)	8
Patatas Bravas crisp fried potatoes c fresh salsa & sherry vinegar ✓ GF	8
Pepitas pumpkin seeds roasted c garlic & chilli ✓ GF	4
Fava broad beans, dry roasted c salt ✓ GF	4
Manchego Spanish sheep's milk cheese c quince membrillo ✓ GF	10
Lebneh cheese house made from sheep's milk yoghurt ✓ GF	8
White Anchovies GF	8
Empanadas fried pastries filled c spiced pork (3)	9
White Bait Fritters white bait fried in a batter c fetta, onion, tomato & oregano (3)	9

TASTING PLATES

Nibbles crumbed olives, pepitas, fava,	16
The Pesante jamon, salami, manchego cheese, marinated olives	32
Tapas croquettes, empanadas, white bait fritters, lebneh, white anchovies	40

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PIZZA (bases available gluten free, add \$4)

Margarita tomato salsa, basil, mozzarella ✓	21
Patate tomato salsa, kestrel potatoes, caramelised onion, feta, oregano ✓	22
Fungi tomato salsa, parmesan, Swiss brown mushrooms, rosemary ✓	24
Salami tomato salsa, mozzarella, Felino salami, olives, chilli	26
Duck tomato salsa, mozzarella, confit duck, braised spinach	28
Chicken tomato salsa, mozzarella, marbella chicken, roasted pumpkin	26
Spinach tomato salsa, mozzarella, sautéed spinach, garlic, chilli, olives, ✓	24
Panacea tomato salsa, mozzarella, caramelised onion, smoked bacon, chilli, basil	26
Smoked Salmon tomato salsa, Springs smoked salmon, dill gremolata, fresh rocket	29
Three Little Pigs tomato salsa, mozzarella, smoked bacon, chorizo, pork belly, chilli,	28
Prosciutto tomato salsa, mozzarella, fresh prosciutto, fresh rocket	26

BREADS (flatbreads available gluten free, add \$3)

Ciabatta fresh pugliese ciabatta (per person)	1.5
Crostini ciabatta brushed c olive oil & oven baked until crisp	4
Flatbread baked fresh to order in our pizza oven	
Olive oil	6
Sea salt & rosemary	7
Oregano & garlic	7
Parmesan	8

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PLATES (extra pieces available)	SMALL	LARGE
Chorizo y Gabanzos cured chorizo é chick peas & spices GF	12	
Mushrooms roasted portabello é thyme & sherry vinegar V GF	12	
Broccolini steamed é chilli butter V GF	10	
Scallops baked é tarragon butter & brandy (4/6) GF	16	24
Quail boned, chargrilled é spiced grape chutney (2/3) GF	18	27
Gina's Meat Balls pork & veal meat balls é Napoli sauce (3/5)	15	25
Duck Leg Confit é roasted carrot panna cotta & citrus (1/2) GF	15	29
Pork Belly slow cooked é apple aioli (2/3) GF	16	24
Garfish rolled é Jamon baked é tarragon aioli (2/3) GF	16	24
Prawns SA King prawns served whole é aioli (6/9) GF	18	27
Tommy Ruffs (Australian Herring) chargrilled served whole (1/2) GF	14	28
Fabada seafood & chorizo stew é local mussels, prawns, squid & fish GF	18	32
Green Salad é classic vinaigrette V GF	9	14
Risotto caramelised apple, celery, walnut & parmesan V GF	14	22
Gnocchi Romana é roasted pumpkin, gorgonzola & a citrus salad V	14	25
Goat Tagine é herb quinoa		28
Scotch Fillet grass fed tasmanian (250 gms) é hand cut chips & herb butter GF		32

TASTING PLATES

Seafood white bait fritters, garfish, prawns, scallops, fabada, tommy ruff	88
Meat quail, duck, pork belly, meatballs, chorizo, scotch fillet	106
Vegetarian croquettes, patatas, lebnah, mushrooms, risotto, gnocchi	63
Signature pork belly, duck, garfish, scallops, chorizo y gabanzos	75

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DESSERTS

Churros Spanish style doughnuts é melted dipping chocolate	10
Crème Brulee é angel hair toffee GF	14
Chocolate Silk Tart é candied orange syrup	14
Blood Orange Sorbet é citrus & watermelon salad GF	12
Afagatto vanilla gelato é a shot of espresso GF	8
add your favourite liqueur GF	14
Biscotti house made	2.5

CHESES Served é lavosh, quince membrillo & seasonal garnish

Manchego La Mancha Spain, sheep's milk, hard, aged 6 months	10
Gorgonzola Picante Lombardy Italy, cow's milk, washed rind blue	10
Normandie Camembert Normandy France, cow's milk, white mould, soft, aged 4 weeks	10
Callendale Cheddar Lucindale Australia, cow's milk, hard, aged 18 – 24 months	10