



COLD PLATES

Bruschetta (V)	\$9
Tomato, Red Onion, Garlic and Virgin Olive Oil	
Mixed Olives (VN)	\$9
Herbs, Garlic, and Virgin Olive Oil \$9	
Avocado Crostini (V)	\$12
Baguette, Smashed Avocado, Tapenade, Goat Cheese	
Tuna Crudo (GF)	\$17
Lemon, Extra Virgin Olive Oil, Olives, Fresh Herbs	
Poached Prawns (GF)	\$11
Citrus, Fresh Herbs	

HOT PLATES

Bison Chili Bowl (GF)	\$16
Sour Cream, Goat Cheese, Bread Roll	
Chimichurri Steak Bites (GF)	\$23
Garlic Crouton, Padano	
Glazed Pork Belly (GF)	\$13
Sherry, Hot Honey	
Pan Fried Gnocchi (GF)	\$11
White Bean, Lemon, Olive Oil	
Pistou Pay Oyo (GF)	\$9
Spanish Vegetable stew, Tomato, Goat Cheese Chimichurri	
Calamari Fritte	\$11
Crispy Calamari, Yogurt dip	
Arancini Porcini (V)	\$11
Crispy Rice Fritters, Mushroom, Cheese	
Chimichurri Chicken Wings (GF)	\$13
Herb and Garlic Sauce, Crudités	
Limon y Ajo Broccoli (GF)	\$9
Sautéed Broccoli with Lemon and Garlic	
Patatas Bravas (GF)	\$7
Crisp Roast Potato, Tomato Sauce	

GREEN PLATES

Miel Caliente Chicken Salad (V/VNA/GF)	\$13
Grilled Glazed Chicken Breast, Apple, Goat Cheese, Crisp Greens, Pickled Red Onion, Pepitas, Hot Honey Dressing	
Lookout Caesar Salad (VNA/GFA)	\$11
Romaine, Lemon Garlic Dressing, Polenta Croutons, Crispy Capers, Parmesan, Bacon Add Chicken (GF) \$7	
Marinated Beet Salad (V/VNA)	\$13
Roast Beetroot, Sherry Vinaigrette, Goat Cheese, Red Onion	

SWEET PLATES

San Sebastian style Cheesecake (V/GF)	\$9
Braised with Berry Sauce	
Crispy Churros (V)	\$9
Nutella Dip	
Apple Turnovers (V)	\$8
Caramel, Vanilla Cream Sauce	
Ice Cream (VN/GF)	\$8
Vanilla or Feature with Chocolate Sauce	

V – Vegetarian | VA – Vegetarian Option Available | VN – Vegan | VNA – Vegan Option Available | GF – Gluten Free | GFA – Gluten Free Available
Subject to availability.

Please inform your server of any dietary restrictions or allergies.