

# TO BEGIN WITH...

|   |                    |
|---|--------------------|
| Smoked Cantabrico Anchovies on Charcoal Brioche <i>with Salted Caramel Butter (2 pieces)</i>              | 10.0               |
| Crispy 'Nigiri' <i>with Sundried Tomato, Burrata &amp; Basil Pesto (2 pieces)</i> ✕ 🍷 🌿                   | 10.0               |
| Sea Urchin, King Crab & Tarragon Butter on Toast <i>(2 pieces)</i>  | 32.0               |
| Grilled Hokkaido Scallops <i>with Cepes Mushroom 'Pil-Pil' Sauce &amp; Ibérico Ham Foam(2 pieces)</i>     | 24.0               |
| Parmesan Cheese Churros <i>with Black Truffle Sauce (2 pieces)</i> 🌿                                      | 8.0                |
| 'Patatas Bravas' FOC Style <i>with Aioli &amp; Spicy Brava Sauce (2 pieces)</i> 🌿                         | 5.0                |
| Porcini Mushrooms Croquetas <i>with Black Truffle Sauce</i> 🌿   | 3.0 per pc         |
| Ibérico Ham Croquetas <i>with Parmesan Cream</i>  | 3.5 per pc         |
| Foie Gras Terrine & Arenkha Caviar in Crispy Phyllo Sandwich <i>(2 pieces)</i>                            | 20.0               |
| Dry-Aged Wagyu Beef Tartare on Crispy Chipotle Brioche <i>with Caramelised Onion Ice Cream (2 pieces)</i> | 20.0               |
| 'Broken Eggs' & Crispy Potatoes <i>with Ibérico Ham / Chorizo / Padron Peppers</i> * 🌿                    | 18.0 / 16.0 / 14.0 |
| Toasted Bread with Tomatoes <i>(4 pieces)</i> 🌿   | 12.0               |
| Ibérico Ham <i>(Acorn-fed, 48 months cured in Guijuelo)</i> ✕   | 32.0               |

# FROM THE FARMER

|  |      |
|--|------|
| Josper-grilled Leek <i>with Hazelnuts &amp; Romesco Sauce</i> 🌿 🍷                                      | 14.0 |
| Japanese Baby Aubergine <i>stuffed with Goat Cheese, Quince &amp; Honey Glaze</i> 🌿                    | 14.0 |
| Beetroot Salad <i>with Strawberry, Macadamia, Horseradish &amp; Smoked Olive Oil Ice Cream</i> 🌿 * 🍷 🍷 | 14.0 |
| Padron Peppers <i>with Pinch of Salt</i> 🌿 * ✕   | 16.0 |
| Roasted Cauliflower <i>with Pine nuts, Spring Onion, Basil Pesto &amp; Capers</i> 🌿 * 🍷 🍷              | 18.0 |
| Seasonal Tomato & Burrata Salad <i>with Pickled Onion &amp; Smoked Anchovies</i> 🌿 * 🍷 🍷               | 20.0 |

# FROM THE FISHERMAN

|   |      |
|---|------|
| Alaskan King Crab Soup <i>with Oscietra Caviar</i>  | 26.0 |
| Argentinian Prawns 'al Ajillo' <i>in rich Garlic Sauce, served with Sourdough Toast</i> * ✕ | 30.0 |
| Charcoal-Grilled Octopus & Pork Jowl <i>with Jerusalem Artichokes</i> * ✕                   | 34.0 |

🌿 Vegetarian

✕ Gluten-Free

🍷 Contains Nuts

\* Upon Request

Please talk to our servers about your special dietary requirements, as some items may be subject to cross-contamination.  
All prices are subject to GST and Service Charge.

# FROM THE BUTCHER

|  |                        |
|--|------------------------|
| Josper-grilled Pork Ribs <i>with Pumpkin Textures &amp; Mediterranean Herbs Dressing</i> ✂                   | 20.0                   |
| Braised Oxtail in Port Wine <i>with Parsnip &amp; Basil Pesto</i> 🍷  | 26.0                   |
| 'The Hunted Quail' <i>Brisbane Valley Quail with Pickled Beetroot Ravioli &amp; 5 types of Peppercorns</i> ✂ | Half 20.0 / Whole 38.0 |
| Roasted Baby Lamb Shoulder <i>with Burnt Onion Sauce, Potato Terrine &amp; Idiazabal Foam</i> ✂              | 34.0                   |

# PAELLAS & RICE

[Preparation time: 30 mins]

|   |      |
|---|------|
| Black Mediterranean Squid Ink Paella <i>with Argentinian Prawns &amp; Aioli Sauce</i> ✂ | 38.0 |
| Suckling Pig Terrine & Hokkaido Scallops Paella <i>with Aioli Sauce</i> ✂               | 38.0 |

# SWEET ENDINGS & CHEESE

|  |       |
|--|-------|
| Molten Gianduja Chocolate & Hazelnut Cake with Coffee Ice Cream [Preparation Time 15 minutes] 🍷                  | 14.0  |
| Flaming Rum Baba with Chantilly Ice Cream [Preparation time: 15 minutes]   | 14.0  |
| 'Fresas con Nata' <i>Strawberry Textures &amp; Chantilly Cream</i> 🍷   | 12.0  |
| 'FOC Lemon Pie' <i>Merinuge, Lemon Curd, Yogurt &amp; Coconut Ice Cream, Green Tea Sponge Cake, Lime Jelly</i> 🍷 | 12.0  |
| Basque Cheesecake <i>with Apple &amp; Raspberry Sable &amp; Whisky Ice Cream</i> * ✂                             | 18.0  |
| Artisan Cheese Platter <i>with home-made Jams &amp; Toasts (5 types)</i> * ✂                                     | 28.00 |



**Ask your server about  
our Tasting Menu!**

*Available Tuesday - Thursday at Dinner time*