


LUNCH

Caramba!

**CARAMBA BURGER \$19
& DRAFT BEER**



SHARING PLATES

- Calamari A La Plancha 17
Garlic-Lemon Olive Oil
- Spinach & Asiago Gratin 16
Truffle Rosemary Flatbread/ Pickled Vegetables
- Braised Meatballs 15
Rustic Tomato Sauce / Grana Padano
- Heirloom Tomato & Burrata 18
Olive-Caper Dressing / Yogurt / Seed Granola
- Patatas Bravas 11
Crispy Potato / Garlic Aioli / Tomato
- Marinated Asparagus & Serrano Ham 17
Soft Boiled Egg / Parmesan / White Wine Dressing
- Albacore Tuna Carpaccio 18 
Avocado / Cucumber / Jalapeño Pesto / Citrus

NIBBLES

- "Pan con Tomate" 6
Toasted Bread Rubbed with Tomato
- Warm Marinated Mixed Olives 8
- Chorizo Scotch Egg 10
Rocket / Garlic Aioli
- Bread Basket 5
Flax Seed Baguette / Olive Oil Focaccia

SALAD & SOUP

- Classic Caesar 16 / 19 
Roasted Chicken 4 / Garlic Prawns 5
- Market Wedge 16
Roquefort Dressing / Crispy Calabrese / Walnuts
- Caramba Chopped 16 / 19 
*House Vinaigrette
Roasted Chicken 4 / Garlic Prawns 5*
- Charred Octopus & Cannellini Bean Salad 16
Chorizo / Pickled Garlic / Pemberton Greens
- Tomato Basil Soup 12
Fine Herb Crème Fraiche
- Soup Du Jour 11

PASTA

- Spaghetti & Meatballs 23
- Mac & Cheese 19
Air-Dried Chorizo / Truffle Oil 3.50
- Tagliatelle Pesto 22
Goat Cheese / Roasted Pine Nuts 
Roasted Chicken 4 / Garlic Prawns 5
- Linguine Frutti di Mare 24 
Mixed Seafood / Tomato

◦ Pasta Available with Gluten-Free Noodle 3

BRUNCHY

- Classic Eggs Benedict 15
*Black Forest Ham / Poached Eggs / Crispy Potatoes /
Hollandaise
Avocado 3.50*
- Breakfast Wrap 15
Two Eggs / Air Dried Chorizo / Piquillo Peppers / Asiago
- Scrambled Eggs on Toast 14
Avocado / Goat Cheese / Rocket Salad / Focaccia

SANDWICHES & BURGERS

*Sandwiches come with your choice of Soup or Salad
add Caesar Salad or Patatas Bravas 2*

- Slow Roasted Leg of Lamb Wrap 16
Pickled Onion / Tomato / Garlic Aioli
- Reuben 17
House Brisket / Sauerkraut / Gruyère / Marble Rye
- Caramba Burger 17
*Two 'AAA' Beef Patties / Cheddar / Bacon / Sweet Pickles /
House Onion Bun*
- Grilled Organic Blue Goose Farms Steak
Sandwich 24
*7oz Bavette / Open Faced Flax Seed Baguette / Chorizo
Aioli / Watercress*
- Spiced Veggie Burger 16
*House Made Patty of Legumes / Halloumi Cheese / Lemon
Yogurt / House Onion Bun*

WOOD OVEN PIZZA

- Margherita 19
- Spicy Calabrese / Piquillo Pepper / Boursin /
Garlic Confit 20
- Prosciutto / Salami / Arugula / Parmesan 20
- Crispy Lamb / Pesto / Goat Cheese / Jalapeño 20
- Roasted Mushrooms / Truffle Cheese / Pancetta 19
- Broccolini / Olive / Capers / Fior Di Latte 19

◦ All Pizzas Available with Gluten-Free Crust 3

**Groups of 6 or more, subject to 18% service charge .
Please advise your server if there are any allergens and
we will do our best to accommodate your needs.**

◦ **Gluten Free**

 **ocean wise.** A SUSTAINABLE CHOICE