



'Ascua' - meaning "ember", a refined dining experience in the heart of the city. Spanish-influenced cuisine prepared with the freshest Western Australian produce, cooked to perfection on the wood-fired grill, paired with the finest Western Australian and Spanish wines.

*Director of Restaurants & Bars, Andrew McGie*

## à la carte menu

### to start

<b>Wood-fired Bread</b> • black olive and piquillo pepper butter (V)	11
<b>Black Angus &amp; Bone Marrow Tartare</b> • sous vide egg yolk, chives, cornichons, royal blue potato crisps	30
<b>Grilled Octopus &amp; Morcilla</b> • piquillo pepper purée, black olive crumb, shaved fennel, pickled chilli (P)	29
<b>Shaved Paleta Iberian Ham – Cebu (60g)</b> • smoked plum tomato, confit garlic bread chards (P)	32
<b>Fried Cauliflower &amp; Quinoa</b> • goats curd, wilted kale, pine seed, pomegranate (V)	26
<b>Half Dozen Rock Oysters</b> • red wine vinegar caviar, lemon (S)	36

### wood-fired grill - olive, banksia wood and charcoal

<b>Crispy Skin Pork Belly</b> • braised fennel, butternut squash purée, pickled Spanish onion, Tempranillo jus (P)	45
<b>Margaret River Black Angus Sirloin (250g)</b> • charred broccolini, parsnip purée, caramelised onion jam, Tempranillo jus (GF)	54
<b>Lightly Smoked Fillet of Salmon</b> • sofrito, black mussels, green asparagus, salmon roe (S,GF)	49
<b>Exmouth King Prawns</b> • lemon and mojo verde (S)	52
<b>Western Rock Lobster</b> • almond, citrus, garlic, herb butter (S,N)	78
<b>Wood-fired Eggplant</b> • romesco sauce, toasted pepitas, salsa verde (N,V)	32

### to share

<b>40 Day Dry-Aged Stirling Ranges Beef Tomahawk</b> • truffle and shallot watercress salad, salsa verde, rioja reduction (GF)	100g/20
<b>Grilled Seafood</b> • salmon, squid, tiger prawns & local octopus, lemon, romesco (S)	120
<b>12-hour Braised Lamb Shoulder</b> • buttered coz lettuce, green peas and mint, salsa verde, rosemary jus (GF)	140

### sides

	16
<b>Skin on Fries</b> • aioli with rosemary, paprika salt (V,GF)	
<b>Wood Fired Broccoli</b> • fried garlic, red chilli (V,GF)	
<b>Roast Brussels Sprouts</b> • garlic, anchovies, Manchego cheese (GF)	
<b>Braised Black Beans</b> • roast garlic, parsley, chorizo (P)	
<b>Heirloom Tomatoes</b> • whipped ricotta, dill, black olive crumb, roasted pimentón (V,GF)	
<b>Green Salad</b> • watercress, baby spinach, rocket, shaved fennel, cucumber (V,GF)	

### desserts

	17
<b>Gold bar</b> • chocolate génoise, chocolate mousse, raspberry jelly, salted caramel crèmeux coated in a milk chocolate and caramel popcorn glaze (GF)	
<b>Basque Cheesecake</b> • vanilla and spice poached seasonal berries	
<b>Toffee Crunch Eclair</b> • dulce de leche pastry crème and roasted macadamia nuts (N)	

### cheese

Served with quince paste, muscatels, grilled bread

two - \$28 • three - \$40

<b>Cabra Al Pimenton</b> • goat, paprika, creamy (V,GFO) 15
<b>Manchego Artesano</b> • sheep, 3 months aged (V,GFO) 15
<b>Roncari Blue</b> • goat, broken, marbled texture (V,GFO) 15