

destino

Built from memories of sun-drenched afternoons on a Mykonos beach, evening cocktails in Santorini and partying on the white island of Ibiza, Destino is a Mediterranean styled gathering place where family and friends can re-connect.

The Spanish word for "destination", Destino is a reminder of that special place you have travelled to that makes you take a big breath and just relax.

Wines from around the world, creative and unique cocktails, fresh share plates to graze on filled with award winning cheese and charcuterie, maybe indulge in some caviar while you listen to incredible musicians and DJ's. Destino was created to inspire.

Before you leave, take a piece of Destino with you and visit Destino Home where carefully curated homewares, furniture and fashion can transform your own home.

We look forward to you sharing our experiences

SHARE PLATES

Mixed Olives (Great Dividing Range, NSW)	8
Award winning Alto mixed olives dressed in olive oil, garnished with rosemary	
Wagyu Bresaola (NSW)	24
Slices of Wagyu Bresaola served with guindillas (green Spanish pepper)	
Anchovies (Laredo Cantabria, Spain)	16
Cantabrian Ortiz anchovies served with piquillo (Spanish capsicum) & toasted Turkish bread	
Dolmades (Mt Tambourine, QLD)	16
Hand made chicken, beef or vegan dolmades served with lemon & our fresh local tzatsiki dip	
Burrata (NSW)	22
Hand-made burrata cheese served with local heirloom tomatoes, basil and balsamic vinegar	
Trio of Mediterranean Dips & Chillies	28
Choose three of the following dips, served with toasted Turkish bread. Layer these dips to create a unique experience	
<ul style="list-style-type: none">- Organic Hummus (goes well with Muhumara & Zhug)- Roasted Beetroot & Honey (combines well with Tahini)- Muhumara (Australian capsicums and honey)- Organic Green Tahini (layer with Hummus & Zhug)- Tzatsiki (a refreshing antidote to our Zhug)- Just Chillin (hand skinned Peruvian Chillies in salted vinegar)- Zhug (fresh coriander, chilli & spices. This is HOT!)	

Destino Cheese Board 29

Choose three of the following cheeses, served with Spanish quince paste & traditional Southern European lavosh crackers

- Woombye Triple Cream Brie (Woombye, QLD)
- Jacks Club Cheddar (Lancashire, England)
- Fourme D'Ambert Blue (Auvergne, France)
- Swiss Gruyere (La Gruyere, Switzerland)

Destino Charcuterie Board 43

Mild salami, hot salami, mixed olives, triple cream brie, cheddar, swiss gruyere, guindillas, pickles & lavosh

- add blue cheese 7

MadBukka (NSW) 15

Our organic MadBukka Moroccan salsa goes with any of our margaritas. Served with blue corn totopos (gf)

Bruschetta 22

Freshly baked sourdough topped with tomatoes, red onion, basil, olive oil, lemon, sesame and balsamic vinegar