



Due to the close proximity of neighbouring residence,
we have a strict 9.45pm closing time.

Kitchen closes 8.30pm, last drinks 9.20pm.

15% surcharge on public holidays.
10% surcharge on Sundays.

MADE IN HOUSE

TO ORDER

Happy Hour
4pm-5.30pm daily

1 x drink +

1 x pintxos

COCKTAIL \$18

Aperol Spritz

London Lemonade

Margarita

Sangria

French Martini

BEER & WINE \$12

House Sparkling,

White, Rosé or Red

Estrella Pint



PINTXOS

*A classic Spanish snack
served on a skewer*

Tomato, serrano

Duck pate, baby figs

Chorizo, tomato

Bric, quince

Anchovy, whipped roe

COLD...

Freshly shucked oyster, mignonette 25/50

Sourdough w/ whipped paprika butter 4. p.p

Pan con tomate 6. p.p

Marinated olives 10

Duck liver pâté, baby fig, walnut 22

Olasagasti anchovies, olive oil 21

Artichokes, whipped ricotta, chilli oil, hazelnut 22

Catalan roasted vegetables, pinenuts 20

Butterbeans, heirloom tomato, salsa verde 18

SLICED MEATS & CHEESES

Sliced fresh to order

12 month manchego 18

Triple cream brie 16

Serrano ham 18

Salame 20



BOCADOS...

Small fun bites

Croquettes - jamón, manchego, jalapeño - 2 pieces 14

Anchovy toast, whipped roe, chives 9 e.a

Prawn rosti, tarragon, salmon roe 16 e.a

HOUSE TAPAS...

Our most classic dishes

Lightly battered baby calamari, aioli 18

Patatas bravas, aioli 14

Garlic prawns, chilli, olive oil, lemon 28

Eggplant chips, queso Ibérico, truffle honey 17

Chorizo a la sidra, mojo rojo 18

Baked saganaki cheese, salsa agridulce, oregano 28

Paella

w/ housemade stock, sofrito

Chorizo Y Pollo | chorizo, chicken 62

Mariscos | Prawn, scallop, octopus, chorizo, saffron aioli 75

Verde | Mushroom, artichoke, zucchini 52

allow 30-45 minutes



FROM THE GRILL...

Cooked over open flame for extra flavour

Pulpo A La Gallega 34

Grilled octopus, potato, pimentón, whipped botarga

Margra Lamb Shoulder 44

Goats curd, shishito peppers & sherry glaze

300g Brooklyn Valley Angus Striploin 56

Chimichurri

Small Sides

served cold

Butterbeans, heirloom tomato, salsa verde 18

Mixed leaf salad, mustard dressing, candied walnuts, manchego 16

Catalan roasted vegetables, pinenuts 20

*Wednesday
Tapas Night*

\$45 P.P

Selected tapas listed
in the front of menu.

Menu changes
each week!



*One drink per person
at a time*

SPARKLING WATER COMPLEMENTARY

COCKTAILS

Limoncello Spritz Lemoncello, prosecco	12
Red Sangria red wine, orange juice, brandy	21
Pink Sangria rosé, cointreau, peach, strawberry	21
Passionfruit Martini vodka, passionfruit, elderflower, pineapple	21
Marianito vermouth rosso, campari, gin, bitters	21
London Lemonade gin, elderflower, lemon, soda	21
Espresso Martini espresso, vodka, kahlua, vanilla	21
By The Pool vodka, watermelon, lychee, cucumber	21
French Martini pineapple, vodka, chambord	21
Margarita tequila, lime, cointreau (chilli optional)	21
Basil Smash gin, basil, cucumber, lemon	21
Pine & Coco Mojito rum, pineapple, coconut, lime, mint	21
Roja Dora gin, chambord, raspberry, pomegranate, lime, ginger beer ...	21
Bellini prosecco, peach, chambord	21
Aperol or Campari or Chambord aperol/campari/chambord, prosecco, soda	17

CLASSIC COCKTAILS AVAILABLE UPON REQUEST

MOCKTAILS

Passionfruit Mocktini
passionfruit, vanilla, pineapple, cranberry, lime, tonic

Mint Lemonade
mint, orange, pineapple, ginger beer

The Hummingbird
hibiscus, lychee, agave, orange, lemon, soda

Ruby Red
cranberry, raspberry, grenadine, lemon

By The Shore
watermelon, lychee, cucumber

SODA

Bundaberg Ginger Beer | Sprite

Coke | Coke No Sugar

Lemon, Lime & Bitters | Ginger Ale

Raspberry Fizz | Sprite & Red Cordial

STANDARD BANQUET

4 or more people.....60 p.p
essential for 8+

Charred sourdough, smoked paprika butter

Marinated olives

Artichokes, whipped ricotta, chilli oil, hazelnut

Butterbeans, heirloom tomato, salsa verde

Cured meats, pickles

Chorizo, mojo rojo

Patatas bravas, aioli

Eggplant chips, queso ibérico, truffle honey

Chorizo Y Pollo Paella

Chorizo, free ranged chicken, saffron, lemon

Dessert:

Churros, chocolate sauce



PREMIUM BANQUET

6 or more people.....80 p.p
essential for 8+

Pacific oysters, vermouth mignonette 1p.p

Charred sourdough, smoked paprika butter

Marinated olives

Artichokes, whipped ricotta, chilli oil, hzaelnut

Butterbeans, heirloom tomato, salsa verde

Cured meats, pickles

Chorizo, mojo rojo

Patatas bravas, aioli

Eggplant chips, queso ibérico, truffle honey

Garlic prawns, chilli, olive oil, lemon

Choice of paellas:

Chorizo Y Pollo | Mariscos | Verde

Dessert:

Churros, chocolate sauce



BEER & SPIRITS

Estrella	10
Stone & Wood	10
Peroni Nastro Azzurro 3.5%	9
Nort - Non Alcoholic Beer 0%	10
Hendrick's Gin	15
Dry Ink Gin	15
Sloe & Berry Ink Gin	15
Tanqueray Gin	14
Bombay Sapphire Gin	14
Espolón Tequila Blanco	15
Don Julio Blanco	16
Vodka O	14
Grey Goose Vodka	16
Mount Gay Rum	14
Sailor Jerry Spiced Rum	14
The Kraken Black Spiced Rum	14
Maker's Mark Kentucky Bourbon Whisky	14
Jameson Irish Whiskey	14
Glenmorangie Highland Single Malt Scotch Whisky 10 years	16
Macallan Highland Single Malt Scotch Whisky 12 years	18
Frangelico	13
Baileys Original Irish Cream	13
Kahlúa	13

GRACIAS!

APERITIF

Spanish Cava 14
(sparkling)

Spritz of Choice 17
all served w/ prosecco & soda

Aperol
Campari
Chambord

Limoncello Spritz 12
prosecco, limoncello

Bellini 21
prosecco, peach, chambord

Sangria 21
red wine, brandy, orange juice

Beer on Tap 10
Estrella - Spanish Lager
Stone & Wood - Pacific Ale



SPARKLING WATER COMPLEMENTARY

WINE

SPARKLING

Bollinger, Special Cuvee	155
Bianca Vigna, Prosecco	15 - 60
Chandon, Brut NV	15 - 60
Lonia, Cava	14 - 56

WHITE

Xarmant, Txakoli, Alava, Spain 2023	15 - 62
Aucala, White Grenache, Terra Alta, 2023	16 - 64
Castro Martin, Albariño, Rías Baixas, Spain 2022	15 - 60
Mandrarossa, Fiano, Sicily 2023	13 - 52
Shaw + Smith, Sauvignon Blanc, Adelaide Hills 2024	16 - 64
J. de Villedbois, Pouilly-Fume (Sauvignon Blanc), Loire Valley, France 2022	17 - 79
Skilly, Riesling, Clare Valley 2023	14 - 54
La Pierreléc, Chablis, Burgundy, France, 2020	17 - 79
Kelvedon Estate, Chardonnay, East Coast Tasmania 2023	16 - 64
Cape Mentelle, Chardonnay, Margaret River 2022	16 - 64
Joseph d'Elena, Pinot Grigio, Adelaide Hills 2024	15 - 61

WINE

ROSÉ

Conde Valdemar, Rosé, Rioja, Spain 2023	14 - 56
Cape Mentelle, Rosé, Margaret River 2021	16 - 64

RED

Kooyong, Pinot Noir, Mornington Peninsula 2023	16 - 66
Kelvedon Estate Pinot Noir, East Coast Tasmania 2023	17 - 68
Nanny Goat, Pinot Noir, Central Otago NZ 2023	16 - 64
Sangre de Toro, Garnacha, Catalunya Spain 2021	13 - 53
Coronas, Torres Tempranillo, Catalunya Spain 2021	14 - 56
Conde Valdemar, Tempranillo & Garnacha blend, Rioja, Spain 2017	15 - 62
Cape Mentelle, 'Trinders' Cabernet Merlot, Margaret River 2022	15 - 60
Best's, Sparkling Shiraz (served cold), Great Western, VIC 2020	14 - 58
Greenock Creek, Alices Shiraz, Barossa Valley 2022	17 - 79
Ricasoli, Chianti Classico, Brolio, Tuscany 2022	20 - 82
Terrazas de los Andes, Malbec, Mendoza, Argentina 2022	14 - 60