



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, jamon XO

Brie, quince

Achovy, whipped roe

\*One drink per person  
at a time\*

### COLD...

Freshly shucked oyster, mignonette .....	25/50
Sourdough w/ whipped paprika butter .....	4. p.p
Pan con tomate .....	4. 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
Mahón from Menorca .....	17
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, tarragón, salmon roe .....	16 e.a

### HOUSE TAPAS...

*Our most classic dishes*

Lightly battered baby calamari, aioli .....	16
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	
Grilled Blue Eye Cod .....	42
Tomato, chickpea & saffron	
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

Salad leaves, sherry vinaigrette 12

Catalan roasted vegetables, pinenuts 20

Wednesday  
Tapas Night

\$45 P.P

Selected tapas listed  
in the front of menu.

Menu changes  
each week!



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
Pisco Sour   pisco, lime, bitters .....	21
Pine & Coco Mojito   rum, pineapple, coconut, lime, mint .....	21
Roja Dora   gin, chambord, raspberry, pomegranate, lime, ginger beer ...	21
Coco Dulce   rum, dulce de leche, coconut, cinnamon .....	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
Valmiñor, 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 2022	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 2021	17 - 79
Ricasoli, Chianti Classico, Brolio, Tuscany 2020	20 - 82
Terrazas de los Andes, Malbec, Mendoza, Argentina 2022	14 - 60