



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

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

PX Jamon, chorizo

Brie, quince

Gravlax, dill, creme

COLD...

sourdough w/ whipped paprika butter 4p.p

Freshly shucked oyster, mignonette 25/50

Marinated olives 10

Duck liver pâté, fig, walnut 23

Locally made burrata, peach, witlof, hot honey 26

Cured meats, pickles 22

Manchego, quince, guindillas, lavosh 25

Artichoke hummus, zucchini blossom, smoked almonds 18



HOUSE TAPAS...

Our most classic dishes

Croquettes, corn, manchego, jalapeño - 2 pieces 12

Anchovy toast, whipped roc, chives 9 e.a

Eggplant chips, queso ibérico, truffle honey 18

Grilled broccolini, mahon, pincenut 21

Baked saganaki cheese, salsa agridulce, oregano 28

Patatas bravas, aioli 17

Garlic prawns, chilli, olive oil, lemon 28

Heirloom tomatoes, cucumber, hazelnut migas 14

SPARKLING WATER COMPLEMENTARY

TO ORDER

FROM THE GRILL...

Octopus, papas fritas, guindillas, romesco 38

Margra lamb loin, merguez, shishito, goats curd, pistachio 46

300g Brooklyn Valley Angus Striploin, chimichurri 58

Paella

w/ housemade stock, sofrito

Chorizo Y Polo | chorizo, chicken 62

Mariscos | Prawn, scallop, ocotopus, chorizo 75

Verde | Mushroom, artichoke, zucchini 55

allow 30-45 minutes



DESSERT...

Housemade churros, warm chocolate 19

Basque cheesecake, cherry gelato 21

Chocolate mousse, chantilly, olive oil..... 16

Affogato - ice cream w/ espresso 12

Add frangelico, baileys, amaretto or kahlúa 18

Spanish Coffee: Espresso, licor 43, freshly whipped cream 13

Pedro Ximenez 14

a traditional spanish dessert wine that is intensely sweet
& dark with flavours of raisins, dates & figs

SPARKLING WATER COMPLEMENTARY

Wednesday Steak Night

\$35 P.P

250g Sirloin Steak

w/ shared sides...

patatas bravas

& seasonal leaf

salad



*One drink per person
at a time*

COCKTAILS

Limoncello Spritz Lemoncello, prosecco	11
Red Sangria red wine, orange juice, brandy	21
Pink Sangria rosé, cointreau, peach, strawberry	21
Passionfruit Martini vodka, passionfruit, elderflower, pineapple	21
Green Goddess gin, kiwi, cucumber, elderflower, lime, rosemary	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
Irish Alexander crème de cacao, baileys, brandy, cream, nutmeg	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

Green Princess
kiwi, cucumber, lime, rosemary

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

Artichoke hummus, zucchini blossom, smoked almonds

Cured meats, pickles

Locally made burrata, peach, witlof, hot honey

Chorizo, mojo rojo

Grilled asparagus, mahon, pinenut

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

Artichoke hummus, zucchini blossom, smoked almonds

Locally made burrata, peach, witlof, hot honey

Cured meats, pickles

Chorizo, mojo rojo

Grilled asparagus, mahon, pinenut

Eggplant chips, queso ibérico, truffle honey

Garlic prawns, chilli, olive oil, lemon

Choice of paellas:

Chorizo Y Pollo | Mariscos | Verde

Dessert:

Churros, chocolate sauce

WINE



SPARKLING

Bollinger, Special Cuvee	132
Bianca Vigna, Prosecco	15 - 60
Chandon, Brut NV	15 - 60
Lonia, Cava	14 - 56

WHITE

Xarmant, Txakoli, Alava, Spain 2022	15 - 62
Aucala, White Grenache, Terra Alta, 2022	16 - 64
Castro Martin, Albariño, Spain 2022	15 - 60
Mandrarossa, Fiano, Sicily 2022	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
Albert Bichot, Chablis, Burgundy, France, 2022	17 - 79
Kelvedon Estate, Chardonnay, East Coast Tasmania 2023	15 - 60
Cape Mentelle, Chardonnay, Margaret River 2021	16 - 64
Joseph D'Elena, Pinot Grigio, Adelaide Hills 2024	15 - 61

WINE



ROSÉ

Conde Valdemar, Rosé, Rioja, Spain 2022	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	16 - 64
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
Greenock Creek, Cornerstone Grenache, Barossa Valley 2023	15 - 65
Cape Mentelle, 'Trinders' Shiraz, Margaret River 2018	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 2021	14 - 60