



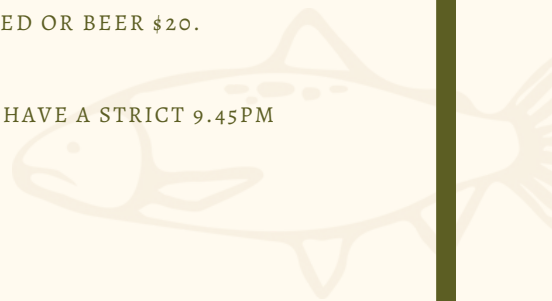
TAPAS & WINE BAR

HAPPY HOUR 4PM-5PM

CHEESE PLATTER FOR ONE W/ HOUSE SPARKLING, WHITE, RED OR BEER \$20.

DUE TO THE CLOSE PROXIMITY OF NEIGHBOURING RESIDENCE WE HAVE A STRICT 9.45PM
CLOSING TIME

15% SURCHARGE ON PUBLIC HOLIDAYS
PRICES SUBJECT TO CHANGE



TAPAS

Charred sourdough w/ fresh herb & garlic whipped butter (gfo)	13
Spanish aperitivo mix of green and black pitted olives, pickled sweet garlic, guindillas & cornichons (gf, df & v)	14
Cold Starters:	
Duck liver & foie gras pâté	13
Fresh handmade burrata w/ baby figs & orange zest	14
Olasagasti Cantabrian Anchovies w/ olive oil	10
Artichokes alla romana w/ cava vinegar & crispy jamón	13
Zanetti Asiago Pressato cheese w/ quince	8
24 month iberico jamón w/ tomato, garlic & bread	21
Caviar w/ potato chips and crème fraîche	
Grade 1: 30gm Traditional	130
Grade 2: 30gm Imperial	160
Chorizo a la sidra w/ pickled eschallots (gf & df)	20
Pork & beef albóndigas w/ traditional hazelnut romesco & labneh (3 pieces) (gf)	17
Saganaki baked cheese w/ pineapple, dried figs & white wine jus (gf & v)	27

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TAPAS

Crispy eggplant chips w/ cumin seed, thyme, pecorino & a choice of lemon honey or truffle honey (gf, dfo & v)	20
Stuffed piquillo peppers w/ bacalao (fish) & potato filling, piquilla sauce & guindilla (3 pieces) (gf)	19
Burnt butter cabbage w/ garlic sauce & crispy kale (gf & v)	19
Patatas w/ bravas sauce, jamón & mayonnaise (gf, df & vo)	16
Pan fried prawns w/ garlic, chilli & olive oil (gf & df)	25
Octopus w/ coriander, butter beans & mojo verde (gf & df)	25
Confit duck cooked for 10 hours in duck fat w/ orange, marinated lentils, walnut, rocket & sherry vinegar (gf)	26


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LARGE PLATES

Mixed seafood paella w/ octopus, prawns, chicken, Rodríguez chorizo & saffron stock (gf & df)	68
Marinated chicken paella w/ Rodríguez chorizo, vegetables & saffron stock (gf & df)	54
Marinated chicken wings & slow cooked pork belly paella w/ snow peas, capsicum, vegetable sofrito & saffron stock (gf & df)	55
Vegan paella w/ housemade vegetable saffron stock, capsicum, mushroom, carrot, eggplant, zucchini & cherry tomato (gf, df & v)	50
350g Stanbroke Dry Aged Rib Fillet w/ horseradish, labneh mustard & romesco (gf & df)	51
750g Stanbroke Flinders T Bone steak w/ horseradish, labneh mustard & romesco (gf & df)	98
Tomato & Moroccan spice lamb tagine (350g) w/ raita & pita bread (dfo & gfo)	50

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DESSERT

House made churros w/ butterscotch dipping sauce 16


Custard cake w/ caramelised mascarpone & passionfruit 17

Toblerone cocktail
baileys, coffee liqueur, hazelnut liqueur, cream,
chocolate and honey 20

Pedro Ximénez sherry
a traditional spanish dessert wine that is intensely sweet 14
& dark with flavours of raisins, dates & figs

Affogato: espresso shot w/ vanilla ice cream
add frangelico, baileys, amaretto or kahlúa
8
10

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STANDARD BANQUET

6 or more people / 50 p.p
essential for 8+

Charred sourdough
gfo, dfo & v

Spanish aperitif mix of green and black pitted olives, pickled sweet garlic, guindillas & cornichons
gf, df & v

Duck liver & foie gras pâté
gf

Fresh handmade burrata w/ baby figs & orange zest
gf

Chorizo a la sidra w/ pickled eschallots
gf & df

Pork & beef albóndigas w/ traditional hazelnut romesco & labneh
gf


Crispy eggplant chips w/ cumin seed, thyme, lemon honey & pecorino
gf, dfo & v

Burnt butter cabbage w/ garlic sauce & crispy kale
gf & v

Marinated chicken paella w/ Rodríguez chorizo, vegetables & saffron stock
gf, df & vo

House made churros w/ butterscotch dipping sauce

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PREMIUM BANQUET

8 or more people / 65 p.p
essential for 8+

Charred sourdough
gfo, dfo & v

Spanish aperitif mix of green and black pitted olives, pickled sweet
garlic, guindillas & cornichons
gf, df & v

Duck liver & foie gras pâté
gf

Fresh handmade burrata w/ baby figs & orange zest
gf

Chorizo a la sidra w/ pickled eschallots
gf & df

Pork & beef albóndigas w/ traditional hazelnut romesco & labneh
gf

Saganaki baked cheese w/ pineapple, dried figs & white wine jus
gf & v

Crispy eggplant chips w/ cumin seed, thyme, lemon honey & pecorino
gf, dfo & v

Pan fried prawns w/ garlic, chilli & olive oil
gf & df


Burnt butter cabbage w/ garlic sauce & crispy kale
gf & v

Choice of paella - chicken & chorizo / mixed seafood, chicken &
chorizo / pork & chicken / vegan
df & gf

Tomato & Moroccan spice lamb tagine (350g) w/ raita & pita bread
gfo & dfo

House made churros w/ butterscotch dipping sauce

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WINE


SPARKLING

Bollinger, Special Cuvee	125
Bianca Vigna, Prosecco	15 - 55
Chandon, Brut NV	15 - 55
Lonia, Cava	13 - 53

WHITE

Aucalá, White Grenache, Terragona Spain 2021	16 - 64
Abellio Albarino, Rioja Spain 2021	13 - 48
Txomin Etxaniz, Txakoli, Gipuzkoa 2021	14 - 54
Shaw + Smith, Sauvignon Blanc, Adelaide Hills 2022	15 - 57
Vidal Sauvignon Blanc, Marlborough NZ 2022	13 - 53
Joseph d'Elena, Pinot Grigio, Adelaide Hills, 2022	14 - 56
Vasse Felix, Filius Chardonnay, Margaret River, 2022	14 - 58
Cape Mentelle, Chardonnay, Margaret River 2020	15 - 60

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WINE

ROSÉ

Conde Valdemar, Rosé, Rioja 2021	11 - 43
Cape Mentelle, Rosé, Margaret River 2021	13 - 54

RED

Nanny Goat, Pinot Noir, Central Otago NZ 2021	15 - 62
Kooyong, Pinot Noir, Mornington Peninsula 2019	16 - 64
Dalrymple, Pinot Noir, Pipers River Tasmania 2018	87
Sangre de Toro, Garnacha, Catalunya Spain 2021	12 - 48
Legado del Moncayo, Garnacha, D.O Campo de Borja, Spain 2019	56
Coronas, Torres Tempranillo, Catalunya Spain 2020	13 - 50
Celeste Crianza, Tinto Fino (Tempranillo), Ribera del Duero, 2018	15 - 62
Henschke, Five Shillings, Shiraz Blend, Eden Barossa 2020	15 - 61
Greenock Creek, Alices Shiraz, Barossa Valley SA 2020	17 - 79
Conde Valdemar, Tempranillo & Granacha blend, Roija 2015	14 - 59
Termes, Tempranillo, Toro Spain 2018	15 - 62
Greenock Creek, Cornerstone Grenache, Barossa Valley SA 2021	15 - 65
Al-Muvedre, Monastrell (Mourvèdre), Alicante Spain 2020	14 - 56
Terrazas de los Andes, Malbec, Argentina 2020	14 - 57
Cape Mentelle, Shiraz, Margaret River 2018	14 - 58

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COCKTAILS 20

sangria | red wine, orange juice, brandy

white sangria | white wine, apple, brandy & gingerale

passionfruit martini | vodka, passionfruit, elderflower, pineapple

french martini | vodka, chambord, pineapple

mojito | bacardí, lime, mint, soda
option: add coconut + pineapple

london lemonade | gin, elderflower, lemon, soda

berry pink gin | berry infused gin, chambord, pineapple, cranberry, lemon

margarita | tequila, lime, cointreau, agave
option: add chilli

espresso martini | espresso, kahlúa, vodka, vanilla

roja dora | gin, chambord, raspberry, pomegranate, lime, ginger beer

toblerone | baileys, kahlúa, frangelico, cream, chocolate, honey

amaretto sour | amaretto, lemon

piña ombré | rum, coconut, almond, pineapple, grenadine

cosmopolitan | vodka, cranberry, lime, cointreau

aperol or campari spritz | aperol/campari , prosecco, soda 16

classic cocktails available upon request

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BEER & SPIRITS

BEER

Tap:

Estrella 10

Stone & Wood 10

BOTTLED

Estrella Damm Inedit 11

Peroni Nastro Azzurro 3.5% 9

Nort - Non Alcoholic Beer 0% 10

GIN

Hendrick's Gin 15

Dry Ink Gin 15

Sloe & Berry Ink Gin 15

Tanqueray Gin 14

Bombay Sapphire Gin 14

TEQUILA

Espolón Tequila Reposado 15

Don Julio Blanco 16

RUM

Mount Gay Rum 14

Sailor Jerry Spiced Rum 14

The Kraken Black Spiced Rum 14

VODKA

Ketel One Vodka 14

Grey Goose 16

WHISKEY

Dickel Tennessee sour mash whisky
14

Jameson Irish whiskey 14

Glenmorangie Highland single malt
scotch whisky 10 yrs 16

Macallan Highland single malt
scotch whisky 12 years 18


DESSERT LIQUEURS

Frangelico 13

Baileys Original Irish Cream 13

Kahlúa 13

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MOCKTAILS 18

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

Virgin Pina Ombre
coconut, almond, pineapple, grendine

Mint Lemonade
mint, orange, pineapple, ginger beer

Fairy Floss Fizz
cranberry, pineapple, lime

Ruby Red
cranberry, raspberry, grenadine, lemon

COLD DRINKS 6

Bundaberg Ginger Beer

Sprite

Coke

Coke No Sugar

Solo

Lemon, Lime & Bitters

Ginger Ale

Raspberry Fizz | sprite & red cordial

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