



## TAPAS & WINE BAR

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

15% SURCHARGE ON PUBLIC HOLIDAYS  
10% SURCHARGE ON SUNDAYS  
PRICES SUBJECT TO CHANGE



# TAPAS

Charred sourdough w smoked paprika butter, olive oil, PX vinegar 12  
gfo | df | v | veo

Pacific oysters w sherry mignonette, lemon | Half dozen 25 | Dozen 50  
gf | df

Olives, guindilla pepper, sweet garlic 15  
gf | df | v | ve

Olasagasti anchovy, parsley, olive oil, sourdough 13  
gfo

24 month Ibérico jamón, tomato, pickled garlic, sourdough 25  
gfo | df

Burrata w samfaina, confit tomatoes, black olives, sourdough 24  
gfo | vo

Chicken liver pâté w baby figs, sourdough 15  
gfo

Artichoke heart w garlic, smoked almond, cava vinegar, sourdough 15  
gf | df | v | veo

Marinated peppers w/ goats curd, sherry vinegar 16  
gf

Tortilla de patatas, manchego, chive 14  
gf | v

Chorizo a la sidra, bay leaf, parsley 18  
gf | df

Grilled garlic broccolini & green beans w romesco & farofa 15  
gf | df | v | veo

Baked saganaki cheese, pineapple, dried peaches, white wine jus 28  
gf | v

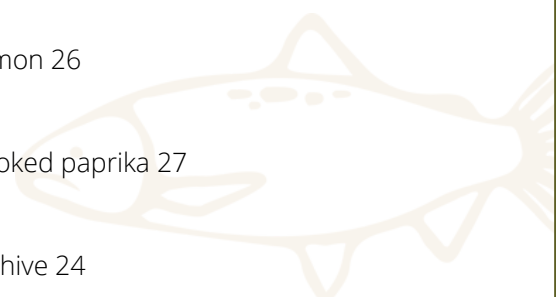
Eggplant chips, thyme, truffle honey 18  
gf | df | v | veo

Patatas bravas, aioli 17  
gf | df | v | veo

Garlic prawns, chilli, olive oil, lemon 26  
gf | df

West coast octopus, chickpea, garlic, smoked paprika 27  
gf | df

Gooralie pork belly, mojo rojo, chive 24  
gf | df



# LARGE PLATES

Paella (please allow 45 minutes to prepare):  
All gluten and dairy free

Chorizo Y Pollo 58  
Chorizo, free ranged chicken, red pepper, thyme, lemon

Mariscos 69  
Mild chorizo, Mooloolaba tiger prawns, octopus, scallop, saffron

Verde 52  
Mushroom, artichoke, zucchini, cavolo nero  
v | ve

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350g dry aged striploin w/ rosemary jus 55  
gf | dfo

1.2kg Tomahawk steak w/ rosemary jus 135  
gf | dfo

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# DESSERT

Churros w/ dulce de leche, chocolate 19

Basque cheese cake w/ condensed milk ice cream,  
hazelnut praline 21  
gf

Lemon sorbet w raspberry, honey, thyme 16  
gf | df

Spanish cinnamon rice pudding w/ orange cream  
& strawberry 14

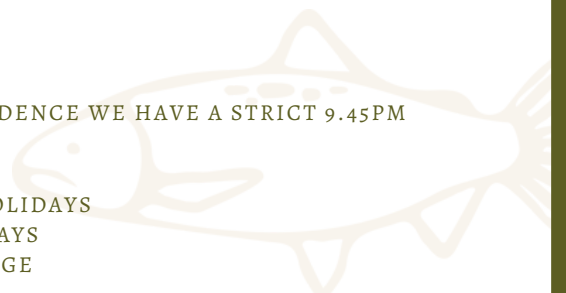
Cheese w santa teresa quince paste, walnut, crispbread  
11 per cheese

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

Affogato: espresso shot w vanilla ice cream 12  
add frangelico, baileys, amaretto or kahlúa +8  
gf | veo

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# STANDARD BANQUET

6 or more people / 55 p.p  
essential for 8+

Charred sourdough  
w smoked paprika butter, olive oil, PX vinegar  
gfo | dfo | v | veo

Olives, guindilla pepper, sweet garlic  
gf | df | v | ve

Chicken liver pâté w baby figs  
gf

Burrata w samfaina, confit tomatoes, black olives  
gf | vo

Chorizo a la sidra, bay leaf, parsley  
gf | df

Grilled garlic broccolini & green beans w romesco & farofa  
gf | df | v | veo

Eggplant chips, thyme, truffle honey  
gf | dfo | v | veo

Chorizo Y Pollo 58  
Chorizo, free ranged chicken, red pepper, thyme, lemon  
gf | df | vo | veo

Churros w Dulce de Leche, chocolate  
Gluten & dairy free options available

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# PREMIUM BANQUET

8 or more people / 70 p.p  
essential for 8+

Pacific oysters w sherry mignonette, lemon

Charred sourdough  
w smoked paprika butter, olive oil, PX vinegar  
gfo | dfo | v | veo

Olives, guindilla pepper, sweet garlic  
gf | df | v | ve

Chicken liver pâté w/ baby figs  
gf

Burrata w/ samfaina, confit tomatoes, black olives  
gf | vo

Chorizo a la sidra, bay leaf, parsley  
gf | df

Grilled garlic broccolini & green beans w romesco & farofa  
gf | df | v | veo

Baked saganaki cheese, pineapple, dried peaches, white wine jus  
gf | v

Eggplant chips, thyme, truffle honey  
gf | dfo | ve

Mooloolaba prawns, garlic, chilli, olive oil, lemon  
gf | df

Choice of paella's - Chorizo Y Pollo | Mariscos | Verde  
gf | df | vo | veo

Churros w/ Dulce de Leche, chocolate  
Gluten & dairy free options available

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# WINE

## SPARKLING

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

## WHITE

Txomin Etxaniz, Txakoli, Gipuzkoa 2022	14 - 56
Aucala, White Grenache, Terra Alta, 2022	16 - 64
Castro Martin, Albariño, Spain 2021	15 - 60
Shaw + Smith, Sauvignon Blanc, Adelaide Hills 2023	16 - 64
Vidal, Sauvignon Blanc, Marlborough NZ 2023	14 - 57
Skilly, Riesling, Clare Valley 2022	14   54
Joseph d'Elena, Pinot Grigio, Adelaide Hills 2023	15 - 61
Kelvedon Estate, Chardonnay, East Coast Tasmania 2022	15 - 60
Cape Mentelle, Chardonnay, Margaret River 2021	16 - 64
Primo Estate "La Biondina", White Blend, McLaren 2021	14 - 54

## ROSÉ

Conde Valdemar, Rosé, Rioja, Spain 2022	14 - 56
Cape Mentelle, Rosé, Margaret River 2021	16 - 64

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# WINE

## RED

Kooyong, Pinot Noir, Mornington Peninsula 2022	16 - 66
Kelvedon Estate, Pinot Noir, East Coast Tasmania 2020	16 - 64
Nanny Goat, Pinot Noir, Central Otago NZ 2022	16 - 64
Sangre de Toro, Garnacha, Catalunya Spain 2021	13 - 53
Coronas, Torres Tempranillo, Catalunya Spain 2020	14 - 56
Celeste Crianza, Tinto Fino (Tempranillo), Ribera del Duero, 2019	15 - 62
Henschke, Five Shillings, Shiraz Blend, Eden Barossa 2023	16 - 65
Conde Valdemar, Tempranillo & Granacha blend, Rioja 2015	15 - 62
Cape Mentelle, 'Trinders' Shiraz, Margaret River 2018	15 - 60
Greenock Creek, Cornerstone Grenache, Barossa Valley 2022	15 - 65
Termes, Tempranillo, Toro Spain 2016	16 - 68
Greenock Creek, Alices Shiraz, Barossa Valley 2017	17 - 79
Terrazas de los Andes, Malbec, Mendoza, Argentina 2021	14 - 60

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# COCKTAILS 21

Sangria | red wine, orange juice, brandy

White Sangria | white wine, apple, brandy, ginger ale

Passionfruit Martini | vodka, passionfruit, elderflower, pineapple

Green Goddess | gin, kiwi, cucumber, elderflower, lime, rosemary

Citrus Queen | vodka, lemon, cointreau, hibiscus

London Lemonade | gin, elderflower, lemon, soda

Rose 75 | gin, lemon, rose, prosecco

French Martini | pineapple, vodka, chambord

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

Espresso Martini | espresso, kahlúa, vodka, vanilla

Roja Dora | gin, chambord, raspberry, pomegranate, lime, ginger beer

Irish Alexander | crème de cacao, baileys, brandy, vanilla, cream, chocolate, nutmeg

Amaretto Sour | amaretto, lemon, bitters

Piña Ombré | rum, coconut, almond, pineapple, grenadine

Aperol or Campari or Chambord Spritz |  
aperol/campari/chambord, prosecco, soda 17

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 19

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

Virgin Piña Ombré  
coconut, almond, pineapple, grenadine

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

# 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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