



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 4 p.p
gfo | df | v | veo

Marinated olives 10
gf | df | v | ve

Anchovy toast, cultured butter, calamansi 9e.a

Croquettes, corn, manchego, jalapeño - 2 pieces 12

Manchego, quince, quindillas, lavosh 18
gfo | v

Duck liver pâté, walnut, sourdough 25
gfo

Cured meats, pickles 25
gf | df

Marinated peppers, buffalo ricotta, Tximitxurri 23
v | gf

Artichoke hearts, romesco, olives, smoked almonds 24
v | gf | df

Chorizo, cider, chickpea 20
gf | df

Grilled broccolini, goats curd, pine nuts 24
gf | dfo | v | veo

Baked saganaki cheese, grape agridulce, oregano 28
gf | v

Eggplant chips, queso ibérico, truffle honey 18
gf | df | v | veo

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

Cos wedge salad, PX dressing, hazelnut, manchego 17
gfo | dfo | ve

Garlic prawns, chilli, olive oil, lemon 28
gf | df

Confit lamb ribs, harissa, hot honey 34
gf | df

Gooralie pork belly, mojo rojo, aioli, piparras 35
gf | df

300g Grain Fed Striploin, peppercorn sauce 48
gf | dfo

400g Angus Striploin, condiments 72
gf | dfo



PAELLA

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

Chorizo Y Pollo 62
Chorizo, free ranged chicken, red pepper, thyme, lemon

Valencian 69
Roast confit duck, morcilla, sofrito

Mariscos 75
Tiger prawns, scallop, mussels, chorizo, saffron

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

DESSERT

Housemade churros, warm chocolate 19

Basque cheesecake, burnt butter ice cream, hazelnut praline 21
gf

Milhoja, blood orange marmalade,
burnt butter ice cream, hazelnut 18

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

Affogato: espresso shot w vanilla ice cream 12
add frangelico, baileys, amaretto or kahlúa +6
gf | ve

GROUP BANQUETS

Essential for 8+

STANDARD | 60 p.p
Min 4p.

Sourdough w smoked paprika butter
gfo | dfo | v | veo

Marinated olives
gf | df | v | ve

Marinated peppers, buffalo ricotta, Tximitxurri
gf | dfo

Artichoke hearts, romesco, olives,
smoked almonds
gf | vo

Chorizo, braised chickpea
gf | df

Grilled broccolini, goats curd, pine nuts
gf | dfo | v | veo

Eggplant chips, queso ibérico, truffle honey
gf | dfo | v | veo

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

Churros, chocolate sauce
Gluten & dairy free options available

PREMIUM | 80 p.p

Pacific oysters w sherry mignonette, lemon

Sourdough w smoked paprika butter
gfo | dfo | v | veo

Marinated olives
gf | df | v | ve

Marinated peppers, buffalo ricotta,
Tximitxurri
gf | dfo

Artichoke hearts, romesco, olives,
smoked almonds
gf | vo

Chorizo, braised chickpea
gf | df

Grilled broccolini, goats curd, pine nuts
gf | dfo | v | veo

Confit lamb ribs, harissa, hot honey
gf | df

Eggplant chips, queso ibérico, truffle honey
gf | dfo | v | veo

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

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

Churros, chocolate sauce
Alternative 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 2022	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
Kelvedon Estate, Chardonnay, East Coast Tasmania 2022	15 - 60
Cape Mentelle, Chardonnay, Margaret River 2021	16 - 64
Joseph D'Elena, Pinot grigio, Adelaide Hills 2024	15 - 61

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 2023	16 - 66
Kelvedon Estate Pinot Noir, East Coast Tasmania 2022	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 2021	14 - 56
Conde Valdemar, Tempranillo & Garnacha blend, Rioja, Spain 2015	15 - 62
Telmo Rodriguez, 'Dehesa Gago' Tinta de Toro, 2022	16 - 66
Greenock Creek, Cornerstone Grenache, Barossa Valley 2023	15 - 65
Henschke, Five Shillings, Shiraz Blend, Eden Barossa 2023	16 - 65
Cape Mentelle, 'Trinders' Shiraz, Margaret River 2018	15 - 60
Best's, Sparkling Shiraz, Great Western, VIC 2019	14 58
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	21
White Sangria white wine, apple, brandy, ginger ale	21
Passionfruit Martini vodka, passionfruit, elderflower, pineapple	21
Green Goddess gin, kiwi, cucumber, elderflower, lime, rosemary	21
Citrus Queen vodka, lemon, cointreau, hibiscus	21
London Lemonade gin, elderflower, lemon, soda	21
Rose 75 gin, lemon, rose, prosecco	21
French Martini pineapple, vodka, chambord	21
Margarita tequila, lime, cointreau (chilli optional)	21
Espresso Martini espresso, kahlúa, vodka, vanilla	21
Roja Dora gin, chambord, raspberry, pomegranate, lime, ginger beer ...	21
Irish Alexander crème de cacao, baileys, brandy, cream, nutmeg	21
Amaretto Sour amaretto, lemon, bitters	21
Piña Ombré rum, coconut, almond, pineapple, grenadine	21
Aperol or Campari or Chambord Spritz aperol/campari/chambord, prosecco, soda	17

classic cocktails available upon request

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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

Lemon, Lime & Bitters

Ginger Ale

Raspberry Fizz | sprite & red cordial

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