



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
gf | df | v | veo

Marinated olives 10
gf | df | v | ve

Anchovy toast, whipped roe, chives 9e.a

Croquettes, corn, manchego, jalapeño - 2 pieces 12

Manchego, quince, quindillas, lavosh 18
gfo | v

Duck liver pâté, fig, walnut, sourdough 23
gfo

Cured meats, pickles 25
gf | df

Locally made burrata, marinated peppers 26
v | gf

Artichoke hearts, romesco, olives, smoked almonds 21
v | gf | df

Chorizo, mojo rojo 20
gf | df

Grilled asparagus, mahon, pinenut 21
gf | dfo | v | veo

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

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

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

Heirloom tomatoes, cucumber, hazelnut migas 14
gfo | dfo | ve

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

Octopus, milhojas de papa, guindillas, romesco 38
gf | df

Grilled chicken, spanish chickpeas, aioli, olive piperrada 42
gf | df

Margra lamb loin, merguez, shishito, goats curd, pistachio 46
gf | dfo

300g Brooklyn Valley Angus Striploin, chimichurri 58
gf | dfo



PAELLA

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

Chorizo Y Pollo 62
Chorizo, free ranged chicken, sofrito

Mariscos 75
Mooloolaba prawns, scallop, baby squid, chorizo, sofrito

Verde 52
Mushroom, artichoke, zucchini, sofrito
v | ve

DESSERT

Housemade churros, warm chocolate 19

Basque cheesecake, cherry gelato 21

Rosemary panna cotta w/ almond crumble and fresh berries 16

Affogato - ice cream w/ espresso 12
Affogato w/ 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

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

Locally made burrata, peach, witlof, hot honey

gf | v

Artichoke hummus, zucchini blossom, smoked almonds

gf | vo

Chorizo, mojo rojo

gf | df

Grilled asparagus, mahon, pinenut

gf | dfo | v | veo

Eggplant chips, queso ibérico, truffle honey

gf | dfo | v | veo

Chorizo Y Pollo

Chorizo, free ranged chicken, sofrito

gf | df | vo | veo

Churros, chocolate sauce

Gluten & dairy free options available

PREMIUM | 80 p.p

Min 6p.

Pacific oysters w sherry mignonette, lemon

Sourdough w smoked paprika butter

gfo | dfo | v | veo

Marinated olives

gf | df | v | ve

Locally made burrata, peach, witlof, hot honey

gf | v

Cured meats, pickles

gf | df

Artichoke hummus, zucchini blossom, smoked almonds

gf | vo

Chorizo, mojo rojo

gf | df

Grilled asparagus, mahon, pinenut

gf | dfo | v | veo

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

Gluten & dairy free options available

**NEW! HAVE YOUR PAELLA COOKED TABLE-SIDE
BY ONE OF OUR TALENTED CHEFS**

Please allow 48 hour notice

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
La Chablisienne, La Pierrelee, Chablis, 2020	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

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 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 2016	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



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COCKTAILS 21

Lemoncello 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

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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

By The Shore
watermelon, lychee, cucumber

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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