

TAPAS

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

Pacific oysters w sherry mignonette, lemon | half dozen 25 | dozen 50

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

Olasagasti anchovy w parsley, olive oil 15 | gf

24 month Iberico jamón, tomato, pickled garlic 25 | gfo | df

Vanella burrata w sobrassada, tomato, black olive, basil 24 | gf | vo

Duck liver pâté w baby figs, walnuts, capers 15 | gf

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

Tortilla de patatas, manchego, chive 14 | gf

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

Braised chickpea, kale, fennel , tomato, roast garlic 15 | gf | df

Fried cheese, samfaina, parsely, shallot, pink pepper 28 | gf

Eggplant chips, thyme, lemon or truffle honey 18 | gf | df

Patatas bravas w jamón, aioli 17 | gf | df

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

Baby peppers, goats curd, vinegar, black salt 16 | gf

West coast octopus, chick pea, black garlic, smoked paprika 27 | gf | df

Gooralie pork belly, mojo rojo, chive, chilli 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, boradleaf rocket & lemon

Mariscos 69

Mild chorizo, Mooloolaba tiger prawns, grilled octopus, scallop, saffron

Verde 52

Mushroom, artichoke, zucchini, cavolo nero

350g dry aged striploin w roast garlic butter,

rosemary jus 55

gf | dfo

1.2kg Tomahawk steak w roast garlic butter, rosemary jus 135

gf | dfo

Steaks served with fresh green salad and roasted potato

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



DESSERT

Churros w dulce de leche, chocolate, orange cream 19

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

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

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

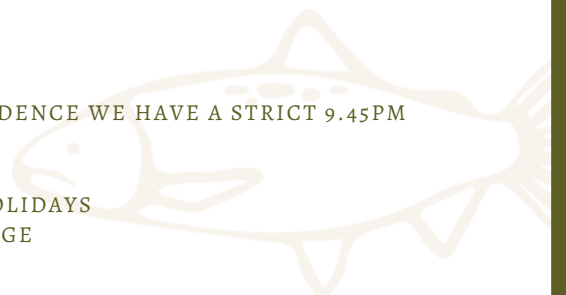
Pedro Ximénez sherry 14

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

Duck liver pâté w baby figs, walnuts, capers
gf

Vanilla burrata w sobrassada, tomato, black olive, basil
gf | vo

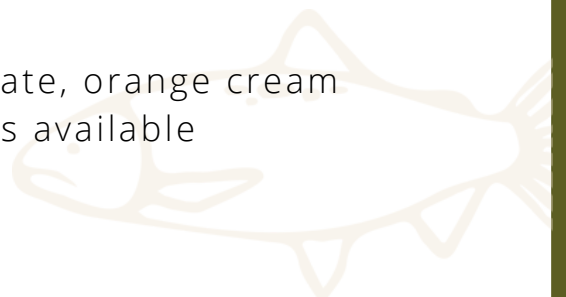
Chorizo a la sidra, bay leaf, parsley
gf | df

Baby peppers, goats curd, vinegar, black salt
gf | v

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

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

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



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

Duck liver pâté w baby figs, walnuts, capers
gf

Vanella burrata w sobressada, tomato, black olive, basil
gf | vo

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

Baby peppers, goats curd, vinegar, black salt
gf | v

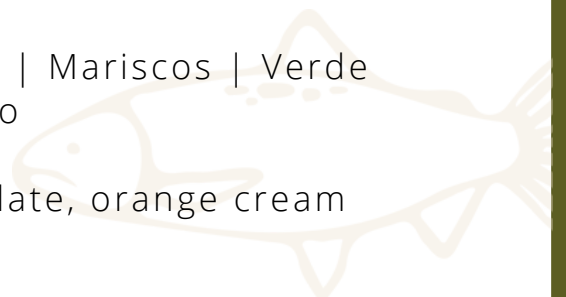
Fried cheese, samfaina, parsley, shallot, pink pepper
gf | v

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

Garlic prawns w/ 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, orange cream
gfo | dfo | veo



WINE

SPARKLING

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

WHITE

Pequenos Rebentos, Alvarinho & Trajadura, Portugal 2022	15 - 62
Abellio, Albariño, Rioja, Spain 2021	14 - 56
Shaw + Smith, Sauvignon Blanc, Adelaide Hills 2023	16 - 64
Vidal Sauvignon Blanc, Marlborough NZ 2023	14 - 57
Joseph d'Elena, Pinot Grigio, Adelaide Hills, 2023	15 - 61
Kelvedon Estate Chardonnay, East Coast Tasmania 2022	15 - 60
Cape Mentelle, Chardonnay, Margaret River 2020	16 - 64

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 Nior, East Coast Tasmania 2020	16 - 64
Nanny Goat, Pinot Noir, Central Otago NZ 2022	16 - 64
Dalrymple, Pinot Noir, Pipers River Tasmania 2017	89
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, Spain 2019	15 - 62
Conde Valdemar, Tempranillo & Garnacha blend, Rioja, Spain 2015	15 - 62
Greenock Creek, Cornerstone Grenache, Barossa Valley 2022	15 - 65
Termes, Tempranillo, Toro Spain 2018	16 - 65
Henschke, Five Shillings, Shiraz Blend, Eden Barossa 2022	16 - 65
Cape Mentelle, Shiraz, Margaret River 2018	15 - 60
Greenock Creek, Alices Shiraz, Barossa Valley 2017	17 - 79
Terrazas de los Andes, Malbec, Mendoza, Argentina 2021	14 - 58

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COCKTAILS 21

By the Pool | vodka, watermelon, lychee, lemon, cucumber

Sangria | red wine, orange juice, brandy

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

Passionfruit Martini | vodka, passionfruit, elderflower, pineapple

Tropical Sunset | rum, aperol, pineapple, lime

Citrus Queen | vodka, lemon, cointreau, hibiscus

London Lemonade | gin, elderflower, lemon, soda

Margarita Celeste | tequila, pineapple, coconut, lime, cointreau, curaçao, chilli

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, 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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