BOTELLÓN

TAPAS & WINE BAR

Due to the close proximity of neighbouring residence,
we have a strict 9.45pm closing time.

Kitchen closes 8.30pm, last drinks 9.20pm.

15% surcharge on public holidays.
10% surcharge on Sundays.

Happy Hour
4pm-5pm daily
1 x drink +
1 x pintxos

COCKTAIL $19

Aperol Spritz
London Lemonade
Margarita
Red Sangria
French Martini

MOCKTAIL $19

Mint Lemonade

BEER & WINE $13

House Sparkling,
White, Rosé or Red
Estrella Pint

PINTXOS

A classic Spanish snack served on a skewer

Serrano ham, tomato
Duck pate, baby figs
Chorizo, tomato
Brie, quince
Anchovy, whipped roe

One drink per person at a time

MADE IN HOUSE

COLD...

Freshly shucked oyster (TAS), cucumber mignonette 30/60
Sourdough, whipped garlic & chive butter ..... 6 p.p
Pan con tomate ..... 7 p.p
+ add serrano ham 5 p.p.
Marinated olives 10
Duck liver pâté, fig, walnut, charred bread..... 24
Olasagasti anchovies, olive oil 22
Whipped ricotta, chilli honey, walnut, flatbread 29
Hummus, fried chickpea, capsicum, olive, flatbread 22

SLICED MEATS & CHEESES

Sliced fresh to order

12 month manchego 22
Triple cream brie 18
Serrano ham 20
Salame 20

Choose 2 for 28 / Choose 3 for 34

BOCADOS...

Small fun bites

Croquettes - Jamón, manchego, jalapeño - 2 pieces 15
Anchovy toast, whipped roe, chives - 2 pieces 16
Grilled scallop (WA), sobrasada butter - 3 pieces 26

SPARKLING WATER COMPLIMENTARY

TO ORDER

HOUSE TAPAS...

Our most classic dishes

Lightly battered baby calamari, aioli 20
Patatas bravas, aioli 16
Garlic prawns, chilli, olive oil, lemon 28
Eggplant chips, queso Ibérico, truffle honey 19
Charred cabbage, almond purée, caper butter, migas 23
Chorizo a la sidra, mojo rojo 20
Baked saganaki cheese, salsa agridulce, oregano 30

Paella

w/ housemade stock, sofrito

Chorizo Y Pollo | chorizo, chicken, chimichurri 65
Mariscos | Prawn, scallop, octopus, chorizo, chipotle aioli 78
Verde | Mushroom, artichoke, zucchini 56

allow 30-45 minutes

FROM THE GRILL...

Cooked over open flame for extra flavour

Octopus, potato, pimentón, whipped bottarga 35
Chicken w/fermented garlic, chicken jus, fried sage 36
Braised short ribs w/beef jus, paprika oil, spring onion .. 44
300g Kidman Premium Striploin, chimichurri 60

Sides

Charred cabbage, almond purée, caper butter, migas 23
Patatas bravas, aioli 16
Mixed radicchio & cos lettuce salad, lime dressing, manchego 18

Wednesday Tapas Night

$50 P.P

Includes 4 dishes
+ a glass of house wine or beer.

Menu changes every fortnight!

STANDARD BANQUET

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

Marinated olives

Sourdough, whipped garlic & chive butter

Whipped ricotta, chilli honey, walnut, oregano

Hummus, fried chickpea, capsicum, olive, lemon oil

Cured meats, pickles

Chorizo, mojo rojo

Patatas bravas, aioli

Eggplant chips, queso ibérico, truffle honey

Chorizo Y Pollo Paella

Dessert:
Churros, chocolate sauce

PREMIUM BANQUET

6 or more people.....90 p.p
essential for 8+

Freshly shucked oyster, cucumber mignonette
1p.p.

Marinated olives

Sourdough, whipped garlic & chive butter

Whipped ricotta, chilli honey, walnut, oregano

Hummus, fried chickpea, capsicum, olive, lemon oil

Cured meats, pickles

Chorizo, mojo rojo

Patatas bravas, aioli

Eggplant chips, queso ibérico, truffle honey

Garlic prawns, chilli, olive oil, lemon
1p.p.

Choice of paellas:
Chorizo Y Pollo | Mariscos | Verde

Dessert:
Churros, chocolate sauce

APERITIF

Spanish Cava 15
(sparkling)

Spritz of Choice 19
all served w/ processco & soda

Aperol
Campari
Chambord

Mulled Wine 17
Red wine, brandy, Cointreau, maple syrup, winter spices

Pisco Sour 23
Pisco, lime, bitters

Spanish Beer on Tap 12
Estrella - Lager
Rosa Blanca - Hoppy Lager

SPARKLING WATER COMPLIMENTARY

BEER & SPIRITS

Estrella 12
Rosa Blanca 12
Peroni Nastro Azzurro 3.5% 10
Nort - Non Alcoholic Beer 0% 11

Hendrick's Gin 16
Dry Ink Gin 16
Sloe & Berry Ink Gin 16
Tanqueray Gin 15
Bombay Sapphire Gin 15

Espolón Tequila Blanco 16
Don Julio Blanco 17

Vodka O 15
Grey Goose Vodka 18

Mount Gay Rum 15
Sailor Jerry Spiced Rum 15
The Kraken Black Spiced Rum 15

Maker's Mark Kentucky Bourbon Whisky 15
Jameson Irish Whiskey 15
Glenmorangie Highland Single Malt Scotch Whisky 10 years 17
The Macallan Highland Single Malt Scotch Whisky 12 years 19

Frangelico 14
Disaronno Amaretto 14
Baileys Original Irish Cream 14
Kahlúa 14
Licor 43 14

GRACIAS!

WINE

SPARKLING

Bollinger, Special Cuvee	158
Bianca Vigna, Prosecco	16 - 62
Chandon, Brut NV	16 - 62
Lonia, Cava	15 - 59

WHITE

Txomin Etxaniz, Txakoli, Getaria, Spain 2025	16 - 65
Aucalá, White Grenache, Terra Alta, Spain, 2023	17 - 66
Abellio, Albariño, Rías Baixas, Spain 2024	18 - 70
El Piraña Primario, Palomino, Cádiz, Spain, 2024	17 - 73
Mandrarossa, Fiano, Sicily 2024	14 - 55
Shaw + Smith, Sauvignon Blanc, Adelaide Hills 2025	17 - 68
Kelvedon Estate, Sauvignon Blanc, East Coast Tasmania 2025	17 - 67
J. de Villedbois, Pouilly-Fumé (Sauvignon Blanc), Loire Valley, France 2024	18 - 82
Mesh , Riesling, Eden Valley 2024	15 - 56
La Pierrelée, Chablis, Burgundy, France, 2022	18 - 82
Kelvedon Estate, Chardonnay, East Coast Tasmania 2024	17 - 70
Cape Mentelle, Chardonnay, Margaret River 2022	17 - 67
Henschke Innes Vineyard, Pinot Gris, Adelaide Hills 2025	17 - 66

WINE

ROSÉ

Conde Valdemar, Garnacha & Mazuelo, Rioja, Spain 2023	14 - 59
Cape Mentelle Sixteen Hectares, Grenache, Margaret River 2024	16 - 66

RED

Mulled Wine w/brandy, Cointreau, maple syrup, winter spices	17
Kelvedon Estate Pinot Noir, East Coast Tasmania 2024	17 - 70
Kelvedon Estate *Block 5* Pinot Noir, East Coast Tasmania 2020	90
Nanny Goat, Pinot Noir, Central Otago NZ 2024	17 - 66
Sangre de Toro, Garnacha, Catalunya Spain 2023	14 - 55
Coronas, Torres, Tempranillo, Catalunya Spain 2022	15 - 58
Celeste Crianza, Tempranillo, Ribera del Duero, Spain 2021	16 - 65
Conde Valdemar Reserva, Tempranillo & Garnacha, Rioja, 2018	16 - 65
Cape Mentelle, 'Trinders' Cabernet Merlot, Margaret River 2022	15 - 62
Greenock Creek, Alices Shiraz, Barossa Valley 2023	18 - 82
Casa E.di Mirafiore, Barbera d'Alba, Piedmont, Italy 2023	18 - 75
Ricasoli, Chianti Classico, Brolio, Tuscany 2023	20 - 85
Terrazas de los Andes, Malbec, Mendoza, Argentina 2023	16 - 64

COCKTAILS

Limoncello Spritz | limoncello, prosecco 14

Red Sangria | red wine, brandy, orange 23

White Sangria | white wine, brandy, apple, ginger 23

Passionfruit Martini | vodka, passionfruit, elderflower, pineapple 23

La Pearfecta | pear infused vodka, elderflower, lychee, lemon 23

London Lemonade | gin, elderflower, lemon, soda 23

Espresso Rumtini | espresso, Kraken coffee rum, Kahlúa, Licor 43 23

Pink Peppercorn Gimlet | gin, pink peppercorn, lime, agave 23

French Martini | pineapple, vodka, chambord 23

Margarita | tequila, lime, cointreau (chilli optional) 23

Roja Dora | gin, Chambord, lime, raspberry, pomegranate 23

Pine & Coco Mojito | rum, pineapple, coconut, lime, mint 23

Pisco Sour | pisco, lime, bitters 23

Aperol or Campari or Chambord |
Aperol/Campari/Chambord, prosecco, soda 19

CLASSIC COCKTAILS AVAILABLE UPON REQUEST

MOCKTAILS

20

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

Mint Lemonade
mint, orange, pineapple, ginger beer

The Hummingbird
hibiscus, lychee, agave, orange, lemon, soda

By The Shore
watermelon, lychee, cucumber

SODA

6

Bundaberg Ginger Beer | Sprite

Coke | Coke No Sugar

Lemon, Lime & Bitters | Ginger Ale

Raspberry Fizz: Sprite & Red Cordial

BOTELLÓN
TAPAS & WINE BAR

DESSERT MENU

Housemade churros, chocolate 19

Basque cheesecake, wild berry sorbet 21

Dark chocolate cremeux, almond crumble, berries 20

Affogato | ice cream w/ espresso 12
Add frangelico, baileys, amaretto or kahlúa 18

Assorted cheese plate w/ quince & crackers 20

Spanish Coffee | espresso, licor 43, freshly whipped cream 13

Pedro Ximénez Sherry | a traditional spanish dessert wine, intensely sweet & dark with flavours of raisins, dates & figs 15

Frogmore Creek, Ruby Pinot Noir | a Tasmanian fortified wine with rich flavours of toffee, cashews and blackberries held together by velvet tannins & tingly acid ..... 15 / 55

DESSERT COCKTAILS

Irish Alexander | Crème de cacao, Baileys, brandy, vanilla 23

Espresso Martini | Vodka, espresso, kahlúa, vanilla 23

Amaretto Sour | Amaretto, lemon, bitters 23