

TAPAS MENU

TAPAS

BRUSCHETTA

Prosciutto, tomato, bocconcini, mozzarella, rocket, pesto \$12.9

GARLIC PIZZA BREAD

Parmesan, parsley oil \$12.9

WOOD FIRED BREAD

Dips, olive oil \$13.9

OYSTERS

Natural *gf* \$5 ea

Kilpatrick *gf* \$6 ea

Ponzu *gf* \$6 ea

ARANCINI

Capsicum, rice, mozzarella, walnut, date & yoghurt chutney *veg* \$16.9

ASIAN FISH CAKES

Sweet chilli dipping sauce \$18.9

TEMPURA PRAWNS (5)

Wasabi mayonnaise \$26.9

CHICKEN SATAY SKEWERS

Peanut sauce *gf* \$17.9

ANTIPASTO PLATTER

Serrano ham, Manchego cheese, salami, \$40

Mediterranean vegetables, beetroot remoulade, gherkins, toasted garlic sourdough, EVOO

CHEESE PLATTER FOR 2

Nuts, dried fruit, crackers, crostini, chutney \$29.9

HOMEMADE VEGETABLE SPRING ROLLS

Lemon sweet chilli dipping sauce \$12

BAKED CAMEMBERT

Balsamic glaze, local sourdough \$16.9

SAUTEED SPICY CHORIZO SAUSAGE

Honey & red wine glaze *gf* \$16.9

SLOW COOKED BEEF RIBS

Jack Daniel's BBQ sauce, sesame seeds *gf* \$19.9

SLIDERS

Pulled Beef, Slaw, BBQ Sauce \$26.9

COCKTAILS

CLASSIC SANGRIA

Red wine, vanilla liqueur, red apple juice, lemonade, mint, orange & pomegranate pearls \$17

WHITE SANGRIA

Sparkling white wine, blood orange liqueur, green apple juice & orange \$17

SPANISH AMERICANO

Campari blended with Licor 43 topped with Cava & infused with lemon & clove \$17

SPANISH BEER & WINE

ESTRELLA DAMM LAGER \$10

TORRES VINA SOL

(Paralleda/White Grenache) \$12 glass, \$40 bottle

LONIA CAVA BRUT

\$10 glass, \$45 bottle

CONDE VALDEMAR ROSE

\$10 glass, \$40 bottle

TORRES GRAN VINA SOL CHARDONNAY \$45 bottle

TORRES IBERICOS CRIANZA TEMPRANILLO

\$16 glass, \$55 bottle

VILLACAMPA TEMPRANILLO

\$16 glass, \$60 bottle

GOTAS DE MAR ALBARINO

\$19 glass, \$75 bottle