

SNACKS \$10 EACH

HOUSE OLIVES

– Grissini, orange, pimentón & thyme
(gfo, vegan)

RUSSELL STREET MIX

– Smoked almonds, crunchy Maiz & chickpeas (gf, vegan)

CHICHARRONES

– Spanish pork crackling (gf, df)

CURED & AGED

IBERIAN CHEESE & CURED MEATS

38

– chorizo salami, jamón serrano, Manchego & Brie cheese, house olives, quince paste, pickles, breads, mantequilla roja & crackers (gfo)

CHEESE PLATE

32

– Manchego, Brie & whipped goats cheese, quince paste, pickles & crackers (gfo, v)

FLAT BREADS

TRUFFLED MUSHROOM

26

– with caramelised onion, whipped goats cheese & herbs (v)

PANCETTA & CHORIZO

26

– with quince mayo & Manchego

PRAWNS & MUSSELS

30

– with sobrasada butter, fried garlic & herbs (l)

SWEETS

PORTUGUESE TART

9

BURNT BASQUE CHEESECAKE

13

BLOOD ORANGE & PISTACHIO CAKE

9

– (gf, vegan)

TAPAS \$19 EACH

ROMESCO HUMMUS

– chorizo & cider jam, spring onion oil & paella crackers (gf, vo)

ENSALADILLA

– Spanish style potato & King prawn salad with potato crisps (gf, df, A)

JAMÓN CROQUETAS

– Golden Serrano ham croquettes with creamy Manchego béchamel & smoked paprika aioli

HOUSE PÂTÉ

– chicken parfait with Pedro Ximénez gel, pickles & toasted bread (gfo)

GALICIAN MUSSELS

– preserved Galician mussels in escabeche, served with Guindillas & warm bread (df, gfo, l)

PATATAS BRAVAS

– Triple cooked sebago potatoes with spiced tomato bravas sauce & saffron aioli (gf, vo)

CHORIZO IBÉRICO SALAMI

– Spanish style salami with toasted bread, pickles & mantequilla roja (gfo)

MUÑOZ ROJO JAMÓN SERRANO

– Spanish cured ham with toasted bread, pickles & mantequilla roja (gfo)

(gf) gluten friendly, (df) dairy free,
(gfo) gluten friendly option, (v) vegetarian,
(vo) vegan option, (A) Australian Seafood,
(l) Imported Seafood

WINE

CHAMPAGNE & SPARKLING	gls	btl
McPherson Sparkling Brut (Nagambie, VIC)	12	54
Pere Ventura 'Mas Pere' Selecció Brut Cava (Catalunya, ES)	15	68
Bird in Hand Sparkling Pinot Noir (Adelaide Hills, SA)	16	72
Contarini Brut Prosecco (Veneto, IT)	16.5	74
Moët & Chandon Brut NV Champagne (Epernay, FR)	26	116
Veuve Clicquot Ponsardin Brut (Reims, FR)	26	120

WHITE WINE

Protocolo Eguren Blanco (Castilla y León, ES)	13	58
Yealands Single Vineyard Sauvignon Blanc (Marlborough, NZ)	15	67
Brokenwood Cricket Pitch SSB (Hunter Valley, NSW)	17	76
De Beaurepaire 'La Comtesse' (Rylstone, NSW)	16	72
Ridgemill Estate Pinot Grigio (Granite Belt, QLD)	16	72
Pewsey Vale Riesling (Eden Valley, SA)	16	72

ROSÉ

Golden Grove Brose Rosé Shiraz (Granite Belt, QLD)	15	67
Debussy Rêverie Rosé (Pays d'Oc, FR)	14	63

RED WINE

Hay Shed Hill Vineyard Series Cabernet Merlot (Margaret River, WA)	16	72
Sanguine Estate Progeny Shiraz (Heathcote, VIC)	14	63
Munda Kurna Country Syrah (McLaren Vale, SA)	21	91
Mandala Pinot Noir (Yarra Valley, VIC)	16	72
Symphony Hill Tempranillo (Granite Belt, QLD)	17	75
Don Ramon Grenache Tempranillo (Aragon, ES)	13	61

FORTIFIED

Tio Pepe Fino Sherry (60ml)	12
Valdespino Pedro Ximenez El Candado (60ml)	15
Rémy Martin Cognac VSOP (45ml)	22

APERITIFS

Campari	11
Pimm's	11

BEER & CIDER

Burleigh Brewing Big Head Lager	11
Felons Australian Pale Ale	13
Aether XPA Mid Strength	10
Sunshine Coast Apple Cider	11
Aether Ginger Beer	14

SPIRITS & LIQUERS

Outback Distilling Vodka	12
Belvedere Polish Vodka	14
Outback Distilling Dry Gin	12
Bundaberg Rum Aged 6 Years	12
Sailor Jerry Spiced Rum	14
Maker's Mark Bourbon	12
Woodford Reserve Bourbon	14
Outback Distilling Single Malt	12
Johnnie Walker Black Scotch Whisky	14

NON-ALCOHOLIC

Less than 0.5% alcohol	
Lyre's Classico Sparkling Wine	9
Heaps Normal Lager	9

SOFT DRINK

Assorted Soft Drinks	5
Assorted Juices	5
Bundaberg Lemon Lime Bitters	5.5
Bottled Still Water	4.5
Yaru Sparkling Water	4.5

TEA & COFFEE

Long black, flat white, latte, cappuccino	5
Chai latte	5
Hot chocolate, mocha	5
Short black, macchiato, piccolo	4
English breakfast, earl grey, green tea, peppermint, lemongrass & ginger	4.5