

SNACKS

HOUSE OLIVES 8
 – charred orange & thyme (gf, df, vegan)

RUSSELL STREET MIX 8
 – Chicharrónes, smoked almonds, crunchy Maiz & chickpeas (gf, vo)

TAPAS

ROMESCO HUMMUS 14
 – chorizo & cider jam, spring onion oil & paella crackers (gf, vo)

SAL PICON 18
 – King prawns & mussel salad with orange sherry vinegar dressing, smoked almonds & house crackers (gf)

HOUSE PÂTÉ 16
 – chicken parfait with Pedro Ximenez gel, pickles & toasted bread (gfo)

MUÑOZ ROJO JAMÓN SERRANO 16
 – Spanish cured ham with condiments (df, gfo)

CHORIZO IBÉRICO 14
 – chorizo salami with condiments (gfo)

GALICIAN MUSSELS 16
 – preserved Galician mussels in escabeche, served with Guindillas & warm bread (df, gfo)

SHARED

CHARCUTERIE & CHEESE PLATE 28
 – chorizo salami, jamon serrano, Mediterranean cheeses, house olives, quince paste, pickles, breads and crackers (gfo)

CHEESE PLATE 26
 – selection of imported Mediterranean cheeses, quince paste, pickles & crackers (gfo)

CATALAN FLAT BREADS

TRUFFLED MUSHROOM 24
 – with caramelised onion, whipped goats' cheese & thyme

PEDRO XIMÉNEZ BRAISED BEEF 24
 – with romesco sauce & pickled celeriac

PANCETTA & CHORIZO 24
 – with quince mayo & Manchego

PRAWNS & MUSSELS 24
 – with sobrasada butter & soft herbs

(gf) gluten friendly (df) dairy free (gfo) gluten friendly option (vo) vegan option

WINE

CHAMPAGNE & SPARKLING	gls	btl
Pere Ventura 'Mas Pere' Seleccio Brut Cava (Catalunya, ES)	15	68
'Bird in Hand Sparkling Pinot Noir (Adelaide Hills, SA)	16	72
Contarini Brut Prosecco (Veneto, IT)	16	72
Moet et Chandon Brut NV Champagne (Epernay, FR)	25	112
Veuve Clicquot Ponsardin Brut (Reims, FR)	26	120

WHITE WINE

Protocolo Eguren Blanco (Castilla Y Leon, 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 Granache Tempranillo (Aragon, ES)	13	61

FORTIFIED

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

APERITIFS

Campari	11
Pimms	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

Archie Rose Truecut Vodka	12
Belvedere Polish Vodka	14
Archie Rose Straight Dry Gin	12
Bundaberg Rum Aged 6yrs	12
Sailor Jerry Spiced Rum	14
Makers Mark Bourbon	12
Woodford Reserve Bourbon	14
Glenmorangie Scotch Whisky	12
Johnnie Walker Black Scotch Whisky	14

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

EXTRAS

Vanilla, caramel, hazelnut syrup	1
Extra shot	0.5
Soy, almond, oat	1

NON-ALCOHOLIC

Lyre's Classico Sparkling Wine	9
Sobah Tropical Lager	9