

R O S A

T A P A S Y V I N O

S H A R E P L A T E S

T A P A S

Aceitunas (v)(gf) / 9

Warm marinated olives

Hummus con felafel (v) (gfo) / 32

Platter of house-made hummus and felafel with flat bread, beetroot & olives

Pan Tumaca (v) / 12

Catalonian dish of toasted ciabatta with fresh crushed tomato & olive oil

Pimientos de Padrón (v) (gf) / 20

Blistered sweet green peppers 'Uns pican e outros non' - some are hot, some are not!

Cigarros de pollo pastilla / 28

Chicken, almond & warm Moroccan spices in filo cigars

Ensalada verde de coliflor (v) (gf)/ 32

Large mixed herb and leaf salad with spiced roasted cauliflower, chickpeas, avocado and pepitas in sweet mustard dressing

Tiradito (gf) / 36

Japanese-inspired Peruvian dish of fish crudo with aji amarillo and citrus

Flor de calabacin (veg) / 34

Feta-stuffed zucchini flowers in tempura, served on a bed of cypriot grain salad with Greek yoghurt

Patatas bravas (v) (gf) / 14

Twice-cooked potatoes with a side of bravas sauce and vegan aioli

Chorizo (gfo) / 26

Sautéed chorizo with citrus & parsley and fresh baguette

Albondigas (gf) / 30

Spanish meatball tapa in tomato sauce

Choripan / 2 pcs 19

/ 4 pcs 38

Mini Argentine hotdogs with grilled chorizo and chimichurri

Gambas al ajillo (gfo) / 28

Shelled prawns cooked in garlic oil and herbs with fresh bread

Tartar de atún (gfo) / 34

Fresh sashimi tuna, marinated in citrus with avocado, red onion, diced seasonal fruit and toasted baguette

Calamar Asado (gf) / 36

Tender calamari squid in garlic, grilled and served with baby potatoes & red mojo sauce

Huevos rotos (gf) / 28

Fried potato stack with chorizo, serrano ham and 'broken eggs'

Fritos del mar (gf) / 34

Fish of the day, calamari rings & prawns, fried and served with spiced dipping sauce

Cochinitas (gf) / 2 pcs 19

/ 4 pcs 38

Sticky marinated pork belly, served in lettuce cups

veg=vegetarian v=vegan vo=vegan option gf=gluten free gfo=gluten free option



D U L C E

Churros con chocolate (veg) / 13

Traditional Spanish doughnuts in cinnamon sugar with chocolate sauce

Torta de queso Santiago (gf) / 14

Traditional 'Burnt Basque' cheesecake. Baked with caramalised top and creamy centre.

Budín de pan (gf) / 14

Creamy Paraguayan gluten-free bread pudding in dulce de leche sauce, with cinnamon spice

D U L C E
D I G E S T I V O

Glandore Estate

Regional Series Block A Late Harvest 11 / 52

Hunter Valley, NSW

Aromas of orange marmalade, fig jam and honey with a dash of acidity on the finish

Tamburlaine Reserve Noble Riesling / 52 bottle

Orange, NSW

Bouquet of tropical fruits with a lime, sherbet-like acidity

Seppeltsfield Tawny Port from the barrel / 8

Barossa, SA

Melbourne Moonshine / 8

Apple Pie Shine

Triple distilled moonshine with apples and spices

C O F F E E
& T E A

Sprocket Roasters Coffee

CUP/MUG

Espresso	3.20
Flat White, Cappuccino	4.50/5
Latté	4.50/5
Long Black	4.00/4.50
Hot Chocolate	4.50/5
Chai Latté	4.50/5

Organic Loose Leaf Tea

POT \$5

English Breakfast, Earl Grey, Peppermint, Green, Chamomile, Chai

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