

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)

Warm marinated olives

Hummus de Aguacate (v) (gfo)

Platter of house-made avocado hummus with vegetable crisps and flat bread

Sopa Paraguaya (gf) (veg)

Baked cheese & onion cornbread

Pimiento Asado (v) (gf)

Sweet roasted capsicum, lightly seasoned

Ensalada verde de coliflor (v) (gf)

Spiced roasted cauliflower and chick peas with leaves, mixed herbs, avocado, pepitas & sweet mustard dressing

Ceviche de Pescado (gfo)

Fresh fish of the day, raw-cured in lime, ginger, onion & coriander with sweet potato

Flor de Calabacin (veg)

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

Patatas Bravas (v) (gf)

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

Chorizo (gfo)

Sautéed chorizo with lime & parsley and fresh baguette

Fabada Asturiana (gfo)

Hearty white bean and saffron stew with pork, chorizo & serrano

Gambas Al Ajillo (gfo)

Fresh prawns cooked in garlic oil and herbs with fresh bread

Tartar de Atún (gf)

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

Chipirones Salteado (gf)

Salted baby squid sautéed with green beans, mushrooms and mashed potato

Huevos Rotos (gf)

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

Fritos Del Mar (gf)

Tender Calamari squid rings, fish of the day & prawns, fried and served with spiced dipping sauce

Calamar Asado (gf)

Tender calamari squid tubes, grilled and served with red mojo & baby potatoes

Cochinitas (gf) / 2 pcs / 4 pcs

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)

Traditional Spanish doughnuts in cinnamon sugar with chocolate sauce

Torta de queso Santiago (gf)

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

Budín de pan

Creamy Paraguayan 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

Hunter Valley, NSW

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

Tamburlaine Reserve Noble Riesling

Orange, NSW

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

Seppeltsfield Tawny Port from the barrel

Barossa, SA

Ask about our speciality list of digestifs and spirits

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
BonSoy	.50 / .80

Organic Loose Leaf Tea

POT \$5

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

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