

# MENU

FRI & SAT: 12PM-3PM / TUES-SAT: 5PM-9.30PM

- PLEASE ORDER AT THE BAR -

## PINTXOS

*Single serve*

Mushroom, caramelised goats cheese	3
Jamon <i>spanish ham</i> , Manchego <i>cheese</i> , salsa verde	3
Roast capsicum, pickled black fungi, fennel	3
White anchovies, capsicum, stuffed olive, pickled garlic	4

## TAPAS

*Plates to share*

Patatas bravas, spicy roast tomato aioli	7
Fried picante peppers, goats curd, Pedro Ximinez vinegar	7
Jamon, pimenton, Manchego croquettes	9
Albondigas <i>meatballs</i> , con salsa picante	12
Galician octopus, potato, pimenton, olive oil	14
Chicken & lamb brochetas <i>skewers</i> , aioli verde	15

## ENSALADAS

*Salads*

Broccolini, chilli, almonds, salsa verde	12
Azul de Oveja <i>cheese</i> , fig, rocket, Pedro Ximinez	12
Chickpea, tomato, roast piquillo peppers, parsley	12

## CURED MEATS & CHEESES

Azul de Oveja, Manchego <i>cheese</i> , lavosh, dried figs, nuts	15 <i>(serves 2)</i>
Spanish cured meat selection, spanish preserves, pickles, shallot, parsley, toasts	22 <i>(serves 2)</i>

## PAELLA

Paella of the day - see waiter	POA
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## RACIONES

*Mains*

Scotch fillet steak (350g), piquillo peperonata	39
Daily fish, romesco sauce, lemon	POA

## A LA PARRILLA

*Mixed Grill*

Pork belly, scotch fillet, chorizo, lamb & chicken skewers, txistorra sausage	59 <i>(serves 2)</i>
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# BANQUET MENU

*4 - 50 people*

**\$30 per person**

Chef's selection of pintxos, tapas

**\$40 per person**

Chef's selection of pintxos, tapas, ensaladas

**\$55 per person**

Chef's selection of pintxos, tapas, ensaladas, paella, churros

## FROM THE BAR

- AVAILABLE ANY TIME -

**- PLEASE ORDER AT THE BAR -**

Marinated olives	5
Spiced almonds, hazelnuts	5

### BOCADILLOS

*Spanish toasted sandwiches*

Serrano jamon, roast pimientos, Manchego	10
Roasted mushroom, rocket, goats cheese	10

### GRAZING BOARD

Create your own grazing board with Spanish preserves,  
pickles & toasts 8

*Add;*

Boquerones <i>white anchovies</i>	7
Portuguese sardines	8

*Cold meats;*

Morcon <i>chorizo salami</i>	8
Fuet Anis <i>Spanish salami</i>	8
Serrano jamon <i>Spanish prosciutto</i>	9

*Cheeses;*

Azul de Oveja	6
Manchego matured 6 months	8

### POSTRES

*Dessert*

Bocachino <i>cappuccino, churro, chocolate</i>	7
Churros con ciocolata	10
Crema catalana	11

## BANQUET, BAR & DESSERT MENU

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## WINE FLIGHTS \$14

3 x 75ml tasters

*Choose 3 of each*

### Vino Chica

Eidosela Charquino Albarino / Mirabeau Rose / Argento Malbec /  
Honoro Garnacha / Finca Resalso Tempranillo

### Our Hills

Hanhdorf Hill Pinot Grigio / The Lane 'Block 2' Pinot Gris /  
Nepenthe Sauvignon Blanc / The Lane 'Block 5' Shiraz

## INT'L BEER FLIGHT \$10

3 x 150ml tasters

Estrella (Spain) / Peroni (Italy) / Heineken (Holland)

## COCKTAILS

**Aperol Spritz \$ 14**

**Sangria \$8 / \$19<sup>jug</sup>**

**Negroni \$ 18**

campari, gin & sweet vermouth

**Pommy Collins \$ 18**

gin, pomegranate & lemon

**Sour Chica \$ 18**

amaro montenegro sour

**Fresh Chica \$ 18**

vodka, lemon sorbet & sparkling wine

**Patron Espresso Martini \$ 18**

## BEER & CIDER

### Schooner / Pint

Hahn Super Dry 8 / 11

Estrella 9/11

Peroni 9/12

Heineken 9/12

Asahi 10/12

Furphy 14 <sup>570ml</sup>

### Bottle

Cascade Premium Light 6

Cascade Stout 7

Coopers Pale Ale 8

Somersby Apple Cider 8

Corona 9

### NON ALCOHOLIC

VOSS Sparkling & Still Mineral Water 375ml 6

## COCKTAILS, BEER & WINE FLIGHTS

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# WINES

## SPARKLING & CHAMPAGNE

La Gioiosa Prosecco Superiore, DOCG, Veneto, Italy	10 / 35
Tempus Two Blanc de Blanc NV, Adelaide Hills, SA	10 / 34
The Lane 'Lois' Blanc de Blancs NV, Adelaide Hills, SA	40
Bird in Hand Sparkling Pinot Noir (pink), Adelaide Hills, SA	12 / 48
Moët & Chandon Imperial Brut, Champagne, France	106

## WHITE WINE

Fiore Moscato, Mudgee, NSW	9 / 35
Annie's Lane Riesling, Clare Valley, SA	10 / 36
Hahndorf Hill Pinot Grigio, Adelaide Hills, SA	10 / 40
The Lane 'Block 2' Pinot Gris, Adelaide Hills, SA	9 / 36
Eidosela Charquino Albarino, Rais Baixas, Spain	10 / 42
Giesen Sauvignon Blanc, Marlborough, NZ	10 / 39
Nepenthe Sauvignon Blanc, Adelaide Hills, SA	11 / 43

## RED WINE

Rockford Alicante Bouchet Rose, Barossa Valley, SA	12 / 47
Mirabeau 'La Comtesse' Rose, Provence, France	10 / 39
Josef Chromy 'Pepik' Pinot Noir, Relbia, TAS	10 / 43
Argento Malbec, Mendoza, Argentina	11 / 40
Honoro Vera Garnacha, Calatayud, Spain	10 / 39
Finca Resalso Tempranillo, Ribera Del Duero, Spain	12 / 48
Lamura Nero d'Avola IGT, Sicily, Italy	10 / 39
Robert Oatley Signature Series GSM, McLaren Vale, SA	10 / 42
Fox Creek 'JSM' Shz Cab Sauv Cab Franc, McLaren Vale, SA	43
Vasse Felix Cabernet Merlot, Margaret River, WA	49
Bremerton 'Tamblyn' Cab/Shz/Malbec/Merlot, Langhorne Cr, SA	39
Zema Estate Cabernet Sauvignon, Coonawarra, SA	12 / 48
The Lane 'Block 5' Shiraz, Adelaide Hills, SA	11 / 45
Four in Hand Shiraz, Barossa Valley, SA	44

## DESSERT WINE

Brown Brothers Orange Muscat & Flora	7 / 19
d'Arenberg 'The Stump Jump' Chardonnay	11 / 45
De Bortoli 'Noble One' Botrytis Semillon	43

## PORT

Penfolds Club Tawny Port	7
McWilliams Hanwood Estate 10yr old Grand Tawny	8
Porto Niepoort	10

# SPIRITS & LIQUEURS

## GIN

Tanqueray	9
Bombay Sapphire	10
Hendrick's	12

## VODKA

Smirnoff	9
Stolichnaya	11
Belvedere	12

## TEQUILA

Conquistador	10
1800 Anejo	14

## SPICED RUM

Captain Morgan	10
Sailor Jerry	12

## SCOTCH

Chivas Regal Premium 12yr old	10
Johnnie Walker 'Spice Road'	9
Johnnie Walker Black Label	10
Johnnie Walker Blended Batch	12
Johnnie Walker Swing	15
Johnnie Walker Gold Label	19
Johnnie Walker Platinum Label	20
Johnnie Walker Blue Label	26
Grants Family Reserve	12
Glenmorangie 10yr Old	14
Talisker Single Malt 10yr Old	14
Glengrant Single Malt	14
Cragganmore 12yr Old Single Malt	15
The Glenlivet 12yr old	15

## COGNAC

Hennessy VS	12
Courvoisier VSOP	16

## LIQUEURS

Baileys, Kahlua, Midori, Malibu, Tia Maria, Pimms, Campari, Rosso Antico, Pernod, Cinzano, Limoncello	9
Frangelico, Galliano Range, Jagërmeister	10
Chambord, Chartreuse, Cointreau, Drambuie, Amaro Grand Marnier, Amaretto, Nocello, Averna, Strega	11