

MENU

FRI & SAT: 12PM-3PM / TUES-SAT: 5PM-9.00PM

-PLEASE ORDER AT THE BAR-

Gazpacho shot <i>Chilled tomato soup</i> GF, VG	3
Bread, olive oil, sherry vinegar	4

PINTXOS

Single serve

Mushroom, caramelised goat's cheese V	3
Jamon <i>spanish ham</i> , Manchego <i>cheese</i> , salsa verde	3
Roast capsicum, pickled black mushroom, fennel VG	3
Piquillo pepper, goat's curd, Pedro Ximinez vinegar V, GF	3

TAPAS

Entrée plates to share

Patatas bravas, spicy roast tomato aioli GF, V	8
Jamon, pimenton, Manchego croquettes (x4)	10
Meatballs with salsa picante (x6)	12
Galician octopus, potato, pimenton, olive oil GF, DF	14
Meatball sliders, piparra, manchego, roast tomato aioli (x3)	13
Chicken skewers, aioli verde (x2) GF, DF	15

ENSALADAS

Salads

Brocolini, chilli, almonds, salsa verde GF, VG	10
Baby spinach, raisins, hazelnuts, Pedro Ximinez V, GF	10
Tomato, spanish onion, parsley & toasted croutons VG, GFA	9
<i>Add:</i> Chargrilled chicken or Cuca sardines or White anchovies	+7

RACIONES

Mains

Paella - chorizo, chicken, mussels, prawn GF	28
Scotch fillet steak (250g), piquillo peperonata GF, DF	30
Mixed grill - Pork belly, chorizo, chicken skewer DF, GF	26
Shared mixed grill - Scotch fillet, pork belly, chorizo, chicken skewer, txistorra sausage DF, GF	60

POSTRES

Dessert

Bocachino <i>cappuccino, churro, chocolate</i> V	7
Churros con ciocolata V	10
Crema catalana V, GF	11
Valencian orange & almond cake, cinnamon ice cream V, GF	11

V= Vegetarian, GF=Gluten free, DF = Dairy free, VG = Vegan, A = Available

COCINERO'S MENU

Banquet for 2– 40 people

\$40 per person

Chef's selection of pintxos, tapas, ensaladas

\$60 per person

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

PLATTERS TO SHARE

- AVAILABLE ANY TIME -

- PLEASE ORDER AT THE BAR -

CARNES CURADA, ENLATADO DE MARISCOS & QUESO

(serves 2)

Spanish cheese <i>Azul de Oveja & Manchego</i> , lavosh, dried figs, nuts <i>V, GFA</i>	14
Spanish cured meats, Spanish pickles & toasts <i>DF, GFA</i>	18
<i>Add;</i>	
Boquerones <i>white anchovies DF, GF</i>	6
Portuguese sardines <i>DF, GF</i>	7
Cuca anchovies in olive oil <i>(served w toasted baguette) DF</i>	10
Cuca mejillones <i>mussels in spicy tomate (served w toasted baguette) DF</i>	12
Cuca sardines in olive oil <i>(served w toasted baguette) DF</i>	12

FROM THE BAR

- AVAILABLE ANY TIME -

- PLEASE ORDER AT THE BAR -

Marinated olives <i>GF, VG</i>	4
Spiced almonds, hazelnuts <i>VG</i>	4

BOCADILLOS

Spanish toasted sandwiches

Serrano jamon, roast pimientos, Manchego	7
Roasted mushroom, rocket, goats cheese <i>V</i>	7

V= Vegetarian GF= Gluten free DF= Dairy free VG= Vegan A= Available

WINE FLIGHTS \$14

3 x 75ml tasters

Choose 3 of each

Vino Chica

Eidosela Charquino Albarino / La Purisima Rosado /
Argento Malbec / Honoro Garnacha / Finca Resalso Tempranillo

SA Vino Tinto

Rockford Alicante Rose / Robert Oately Signature GSM /
Zema Estate Cab Sauv / 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_{jug}

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 _{570ml}

Bottle

Hahn 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

WINES

SPARKLING & CHAMPAGNE

La Gioiosa Prosecco Superiore, DOCG, Veneto, Italy	10 / 35
Taltarni 'T Series' Pinot Noir Chardonnay Pinot Meunier, Moonabel, VIC	9 / 30
The Lane 'Lois' Blanc de Blancs NV, Adelaide Hills, SA	40
Bird in Hand Sparkling Pinot Noir (pink), Adelaide Hills, SA	12 / 48
NV Vallformosa Cava Brut, Cava, Spain	10 / 39
Moët & Chandon Imperial Brut, Champagne, France	106

WHITE WINE

Fiore Moscato, Mudgee, NSW	9 / 34
Annie's Lane Riesling, Clare Valley, SA	10 / 35
Hahndorf Hill Pinot Grigio, Adelaide Hills, SA	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 / 38
Nepenthe Sauvignon Blanc, Adelaide Hills, SA	11 / 43

RED WINE

Rockford Alicante Bouchet Rose, Barossa Valley, SA	12 / 46
La Purisima 'Estio' Rosado, Yecla, Spain	11 / 44
Mirabeau 'La Comtesse' Rose, Provence, France	40
Josef Chromy 'Pepik' Pinot Noir, Relbia, TAS	10 / 43
Argento Malbec, Mendoza, Argentina	11 / 40
Robert Oatley G-17 Grenache, McLaren Vale, SA	42
Honoro Vera Garnacha, Calatayud, Spain	10 / 39
Finca Resalso Tempranillo, Ribera Del Duero, Spain	12 / 46
Cune Crianza Tempranillo, Rioja, Spain	48
Robert Oatley Signature Series GSM, McLaren Vale, SA	10 / 42
Fox Creek 'JSM' Shz Cab Sauv Cab Franc, McLaren Vale, SA	43
Bremerton 'Tamblyn' Cab/Shz/Malbec/Merlot, Langhorne Cr, SA	39
Zema Estate Cabernet Sauvignon, Coonawarra, SA	12 / 48
Wirrega 'Sfera Black' Shiraz Cab Sauv, Limestone Coast, SA	54
The Lane 'Block 5' Shiraz, Adelaide Hills, SA	11 / 44
Hentley Farm 'Villian & Vixen' Shiraz, Barossa Valley, SA	43

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
Gin Mare <i>(Spain)</i>	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, Licor 43	10
Chambord, Chartreuse, Cointreau, Drambuie, Amaro Grand Marnier, Amaretto, Nocello, Averna, Strega	11