

# MENU

FRI-SAT: 12PM-2.30PM / TUES-SAT: 5PM-9.00PM

-PLEASE ORDER AT THE BAR-

Pan con tomate (spanish bread, oil, tomato, garlic) 5

## TAPAS

*Entrée plates to share*

Patatas bravas, spicy roast tomato aioli *GF, V, DF* 8  
Roasted button mushrooms, garlic, thyme *GF, V* 8  
Jamon, pimenton, Manchego *sheep cheese* croquettes (x4) 10  
Fried calamari, pimenton, roast tomato aioli *DF* 12  
Chicken skewers, piquillo emulsion *GF, DF* 15

## ENSALADAS

*Salads*

Baby spinach, raisins, hazelnuts, Pedro Ximenez *VG, GF* 9  
Brocolini, chilli, parsley, almonds, *GF, VG* 10  
Tomato, spanish onion, parsley, roasted croutons *VG, GFA* 10  
*Add; Chargrilled chicken or Cuca sardines or White anchovies* +6

## RACIONES

*Mains*

Spanish grilled vegetable salad *VG, GF* 18  
Portuguese spiced chicken breast, parsley, lemon, potato, romesco sauce *GF, DF* 26  
Pork Grill - semi cured chorizo, txistorra sausage, roast pork belly *DF, GF* 28  
Paella - chorizo, chicken, mussels, prawn *GF, DF* 28  
Pork rib eye (350g) with piquillo emulsion, fennel, parsley *GF, DF* 29  
Sirloin steak(300g) with lemon, pimenton herb butter piquillo peppers *GF* 33  
A La Parrilla - sirloin steak, semi cured chorizo, txistorra sausage, roast pork belly *DF, GF* 40

## POSTRES

*Dessert*

Bocachino *cappuccino, churro, chocolate* *V, GF* 7  
Churros con ciocolata *V, GF* 10  
Crema catalana *V, GF* 11  
Valencian orange & almond cake, cinnamon ice cream *V, GF* 11  
Affogato Boca *Vanilla ice cream with a mini patron espresso martini* 14

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

# COCINERO'S MENU

*Banquet for 2- 40 people*

**\$60 per person**

Chef's selection of tapas, ensaladas, paella, mixed grill, churros

## PLATTERS TO SHARE

- AVAILABLE ANY TIME -

- PLEASE ORDER AT THE BAR -

### CARNES CURADA, ENLATADO DE MARISCOS & QUESO

*(serves 2)*

Spanish cheese board, lavosh, dried figs, nuts <i>V, GFA</i>	14
Spanish cured meat board, Spanish pickles & toasts <i>DF, GFA</i>	18
<i>Add;</i>	
Boquerones <i>white anchovies DF, GF</i>	6
Spanish sardines <i>DF, GF</i>	7
Toasted baguette served with:	
Cuca anchovies in olive oil <i>DF</i>	10
Cuca mejillones <i>mussels</i> in spicy tomato <i>DF</i>	12
Cuca sardines in olive oil <i>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
Bocadillo - serrano jamon, roast pimientos, manchego	7

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

## WINE FLIGHTS \$15

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

The Lane 'Block 2' Pinot Gris / Nepenthe Sauv Blanc  
Rockford Alicante Rose / Robert Oately GSM / Zema Estate Cab Sauv

## INT'L BEER FLIGHT \$10

3 x 150ml tasters

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

## COCKTAILS

**Aperol Spritz \$ 14**

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

**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

Heineken 9/12

Peroni 10/13

Asahi 11/14

Furphy 8/14 570ml

### Bottle

Hahn Premium Light 6

Guinness (stout) 7

Coopers Pale Ale 8

Somersby Apple Cider 8

Corona 8

### 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
Maison Mumm Petit Cordon Brut Prestige, Marlborough, NZ	46
G.H Mumm Cordon Rouge Brut, Reims, France	98

## WHITE WINE

Fiore Moscato, Mudgee, NSW	9 / 34
Annie's Lane Riesling, Clare Valley, SA	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, Roja, 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
De Bortoli 'Noble One' Botrytis Semillon	43

## PORT

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

## CELLAR SPECIALS

2012 Wynns Coonawarra Estate Black Label Cabernet Sauvignon (Coonawarra, SA)	64
2010 Lindemans St. George Cabernet Sauvignon (Coonawarra, SA)	65
2010 Lindemans Pyrus Cab Sav Merlot Cab Franc (Coonawarra, SA)	75
2013 Penfolds Bin 407 Cabernet Sauvignon (Blend of Regions, SA)	85
2010 Penfolds Bin 389 Cabernet Shiraz (Blend of Regions, SA)	99
2011 Rockford 'Basket Press' Shiraz (Barossa Valley, SA)	99
2012 Penfolds St. Henri Shiraz (Blend of Regions, SA)	105
2009 Wynns Coonawarra Estate 'John Riddoch' Cabernet Sauvignon (Coonawarra, SA)	110
2008 Penfolds Bin 707 Cabernet Sauvignon (Blend of Regions, SA)	199

# SPIRITS & LIQUEURS

## GIN

Tanqueray	9
Bombay Sapphire	10
Hendrick's	12
Gin Mare <i>(Spain)</i>	12

## VODKA

Smirnoff	9
Stolichnaya	11
Belvedere	12
Grey Goose	14

## TEQUILA

Conquistador	10
1800 Anejo	14

## SPICED RUM

Captain Morgan	10
Sailor Jerry	12

## SCOTCH

Chivas Regal Premium 12yr old	11
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, Jagërmeister, Licor 43	10
Chambord, Cointreau, Drambuie, Amaro, Strega, Galliano, Grand Marnier, Amaretto, Nocello, Chartreuse, Averna,	11