

(GF) Gluten Free

(V) Vegetarian

TAPAS MENU

HISTORICALLY, TAPAS WERE STARTED IN SPAIN IN AN EFFORT TO CURB PUBLIC DRUNKENNESS, THE THEN KING OF SPAIN MADE IT MANDATORY FOR BARS TO SERVE FOOD TO THEIR PATRONS.

AT FIRST THIS OFFERING WAS VERY BASIC, CONSISTING MAINLY OF BREAD WITH A SIMPLE TOPPING, AND WAS PRESENTED ON THE RIM OF YOUR WINE GLASS, HENCE THE WORD "TAPA", MEANING TO COVER IN SPANISH. IT QUICKLY BECAME APPARENT THAT THE POPULARITY OF THE ESTABLISHMENTS WAS AS A RESULT OF THE QUALITY AND VARIETY OF THEIR TAPAS.

A TAPAS REVOLUTION COMMENCED RESULTING IN THE CREATION OF A CUISINE THAT HAS BECOME A SPANISH NATIONAL TREASURE.

TAPAS

GARLIC PRAWNS (GF) 16.5

(5 PER SERVE)

SIZZLING PRAWNS COOKED WITH CRUSHED GARLIC, OLIVE OIL AND A HINT OF CHILLI

PORK BELLY (GF) 16.5

(2 PER SERVE)

TWICE COOKED PORK BELLY SERVED WITH QUINCE SAUCE & APPLE CHUTNEY

GRILLED CHORIZO IN WHITE WINE (GF) 15.5

SPANISH CHORIZO SAUSAGE PAN SEARED WITH KIPFLER POTATO, SMOKED PAPRIKA & SPARKLING CAVA

SPANISH MEAT BALLS 16

(4 PER SERVE)

BEEF MEATBALLS COOKED IN A RICH TOMATO & WHITE WINE SAUCE. SERVED WITH MINTED YOGHURT DRESSING

FRIED GOATS CHEESE (V) 13.5

(3 PER SERVE)

HAND ROLLED BALLS MADE FROM FRESH GOAT CHEESE. LIGHTLY CRUMBED & SERVED WITH A ROSE INFUSED HONEY AND BEETROOT RELISH

BRAISED BEEF CHEEK (GF) 15.5

SIX HOUR BRAISED BEEF CHEEK. SERVED ON MASHED POTATO WITH A PEDRO XIMENEZ & SUN-DRIED RAISIN REDUCTION

FLAME GRILLED CALAMARI (GF) 18

FLAME GRILLED WHOLE BABY CALAMARI SERVED WITH FRESH LEMON & HERB INFUSED OLIVE OIL DRESSING

LAMB CUTLETS (GF) 16

(2 PER SERVE)

GRILLED LAMB CUTLETS SERVED ON A BED OF MINTED GREEN PEAS

TORTILLA DE PATATAS (V) (GF) 10

(2 PER SERVE)

A TRADITIONAL SPANISH STYLE OMELETTE SERVED WITH HOUSEMADE AIOLI

CROQUETAS DEL DIA 9

(2 PER SERVE)

ASK THE WAIT STAFF FOR THE CROQUETA OF THE DAY

PATATAS BRAVAS (V) 10

CRISP HAND CUT POTATOES TOPPED WITH SPICY TOMATO SALSA & GARLIC AIOLI

SAUTÉED GARLIC MUSHROOMS (V) (GF) 15.5

MUSHROOMS SAUTÉED WITH GARLIC FINISHED WITH A DRIZZLE OF TASMANIAN TRUFFLE OIL

MINI EMPANADAS 16

(4 PER SERVE)

BEEF AND CHEESE FILLED PARCELS SERVED WITH A CHIMICHURRI SALSA

CHICKEN CAZUELA (SPANISH CHICKEN) (GF) 15

SKINLESS CHICKEN THIGHS SLOWLY COOKED WITH CRUSHED TOMATOES, SMOKED PAPRIKA, GARLIC, CARROT AND KIPFLER POTATO IN WHITE WINE.



BARRIGA
LLENA,
CORAZON
CONTENTO

Full stomach, happy heart

BIG PAN PAELLA 15.5

SPANISH CHORIZO SAUSAGE, DICED BONELESS CHICKEN, TENDER CALAMARI & LOCAL MUSSELS COOKED IN GIANT PANS WITH OUR OWN BLEND OF HERBS & SPICES

RECOMMENDED WINE 'CANTARRANAS (VERDEJO) OR MO (MONASTREL)'

MADE FRESH DAILY AND SERVED FROM OUR GIANT PAELLA PANS.

AVAILABLE FROM 11:00AM TO 3:00PM, WEDNESDAY TO SUNDAY

GOURMET PAELLAS

PLEASE ALLOW SOME ADDITIONAL TIME FOR OUR GOURMET PAELLAS TO BE EXPERTLY PREPARED. WE RECOMMEND THAT YOU ENJOY A GLASS OF WINE AND SHARE SOME TAPAS TO HELP PASS THE TIME, WELL WORTH THE WAIT!

PROVINCIAL SPANISH PAELLA (FOR TWO) 47.5

CLASSIC SPANISH STYLE PAELLA. AUSTRALIAN PRAWNS, SHELLFISH, & BONELESS CHICKEN PIECES COOKED WITH SMOKED CHORIZO IN TRADITIONAL SPANISH PAELLA PAN

RECOMMENDED WINE 'EL BOLIDO (GARNACHA RED)'

SEAFOOD PAELLA (FOR TWO) 50

FROM "LA COST BRAVA", THIS TRADITIONAL PAELLA IS MADE WITH MARKET FRESH SEAFOOD, SPANISH PAPRIKA AND SHORT GRAIN RICE

RECOMMENDED WINE 'CON UN PAR (ALBARIÑO)'

SMOKED PORK & MUSHROOM PAELLA 22

A COMBINATION OF SMOKED PORK AND MUSHROOMS COOKED WITH THYME AND WHITE WINE

RECOMMENDED WINE '3C PREMIUM SELECTION (CARIÑENA)'

BAKED SNAPPER PAELLA 22.5

BONELESS BAKED SNAPPER PIECES, ZUCCHINI & GREEN PEAS

RECOMMENDED WINE 'LOPEZ DE HARO (TEMPRANILLO BLANCO/VIURA)'

CHICKEN & CHORIZO PAELLA 22.5

TENDER CHICKEN COOKED WITH CHORIZO IN SAFFRON INFUSED SHORT GRAIN RICE

RECOMMENDED WINE 'AROA (CABERNET SAUVIGNON)'

SQUID INK PAELLA 22.5

PAELLA COLOURED WITH NATURAL SQUID INK AND TENDER CALAMARI

RECOMMENDED WINE 'CUATRO RAYAS (SAUVIGNON BLANC)'

SPINASH AND MUSHROOMS PAELLA (GF) (VEGAN) 22

COOKED WITH GREEN BEANS, BUTTER BEANS AND A DASH OF TOMATO FINISHED WITH A DRIZZLE OF SALSA VERDE

RECOMMENDED WINE 'FINCA FABIAN (GARNACHA ROSE)'

ALL PAELLAS ARE GLUTEN FREE

SIDES

ROQUETTE, PEAR & PARMESAN SALAD 10

WITH A BALSAMIC AND OLIVE OIL VINAGRETTE

SPRING GREEN SALAD 10

WITH FETTA CHEESE AND SHERRY DRESSING

MARINATED OLIVES (V) (GF) 8.5

MARINATED MT. ZERO OLIVES SERVED SLIGHTLY WARM



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Desserts

Churros (6 per Serve)	10
Traditional Spanish pastry, dusted with cinnamon and icing sugar, served with melted chocolate dip.	
Crème Catalan	9
Cinnamon infused custard with a burnt sugar topping.	
Portuguese Custard Tarts	3.5
Flaky pastry filled with a light egg custard	
Vanilla Ice Cream (2 Scoops)	4
Add Chocolate + 1	

Dessert Wine

Pedro Ximenez	10
This dessert style sherry is like no other. rich, sweet and intense in flavour, brimming with ripe fruit and a subtle hint of chocolate.	
Perfectly matched with a serving of churros.	

Hot Beverages

Spanish Coffee	5	
Espresso coffee on a layer of sweetened condensed milk.		
Coffee		
Short black and short macchiato.		3.5
Cappuccino, latte, flat white, long black, long macchiato and piccolo.		4
Mochaccino	4.5	
Medium + 0.5 Extra shot + 0.50 Soy + 0.5 Almond + 0.70		
Chai Latte	5.5	
Black ceylon tea infused with cinnamon, ginger, and other warming spices combined with steamed milk.		
Hot Chocolate	6	
Rich thick chocolate combined with delicious frothy milk.		
Affogato	10	
Shot of espresso over a scoop of vanilla ice cream.		
Make it Boozy (Kalua, Baileys or Patron Tequila) + 6		
Herbal Teas	4.5	
Chamomile, green tea, lemongrass & ginger, peppermint, earl grey, royal ceylon, and english breakfast.		
Chai Tea	5	



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