

# Tapas

○ Sydney Rock Oysters - Natural or Sherry vinegar & Shallot	\$4ea
○ Warm Olives - Herbs, Lemon & Chilli	\$8
○ Pinxto 'Gilda' - Pickled pepper, Anchovy & Spanish Olive	\$6
○ Padron Peppers - Olive oil, Garlic & Sea Salt	\$10
○ Amante's House made Pate - Chicken Liver, Armagnac, Green Peppercorns & Crisp Breads	\$12*
○ Boquerón's en Vinagre - White Anchovies, Sherry vinegar, Tomatoes, Garlic & Parsley	\$12*
○ Pulpo a la Gallega - Octopus, Potatoes, Smoky Paprika & Lemon	\$14
○ Albondigas - Meatballs in a rich sauce	\$12
○ Patatas Bravas - Potatoes, Smoked Paprika, Chilli, Tomatoes & Aioli	\$12
○ Gambas al Ajillo - Prawns, Garlic, Olive Oil, Lemon & Herbs	\$16
○ Rabo de Toro - Braised Bull Tail stew	\$14
○ Calamar au Chorizo - Whole Baby Squid, House made Chorizo & chargrilled	\$14
○ Pisto Manchego - Green & red peppers, Zucchini, Aubergine, Tomato	\$18*

## Spanish Jamon

○ Served with Olive Oil & Chargrilled breads	per 35g*
○ Jamon Serrano - 12 months	\$16
○ Jamon Iberico - 24 months	\$20

\*Gluten free on request



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# Mains

## Amante's Charcuterie Board

- A selection of local & Imported cured meats, Cheeses and condiments \$30

## Raciones:

- Anec Amb Peres – Confit Duck, Pedro Ximenez poached Pears & Roasted Potatoes \$32
- Paella Valenciana – Chicken & Rabbit, Saffron Rice, Tomato, Beans & Lemon \$ 28
- 300g Steak by 5 Founders – Mojo Verde, Roasted Tomatoes, Spiced Potatoes Chargrilled to your liking \$38
- Yogurt Pescado Entero con Jamon – Baked Whole Baby Barramundi, Jamon, Fennel, Pear & Orange salad \$42
- Yogurt Braised Lamb Shoulder- 18hr slow cooked shoulder, Jus, Lemon Potatoes & Pipirrana \$45

## Sides:

- Amante's seasoned Fries - \$10
- Green Beans, Garlic, Lemon & Olive Oil - \$8
- Pan roasted tomatoes - \$8

## Salads:

- Ensalada de Hinojo – Fennel, Rocket, Pear & Orange \$16
- Tomate Alinado – Tomato, Spanish olives, Red Onion, Herbs & EVO \$15
- Ensaladilla Rusa – Potato, Carrot, Green Beans, Mixed leaves, Basil, Parsley, Olive Oil & Green Olives \$18



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# Vino



glass | bottle

## White Wines & Sparkling :

Cava Rene Babier - Spain	\$17	\$70
Cava Anna De Codorniu Brut Rose - Rioja Spain	\$15	\$65
Bodegas Patrocinio Zinio Gran Cava -Rioja Spain	\$15	\$55
Dal Zotto NV Pucino Prosecco - King Valley Victoria	\$13	\$52
Storm Bay NV Sparkling - Coal Valley Tasmania	\$18	\$65
Dal Zotto 'La Nebbia' Col Fondo Sparkling - King Valley Victoria		\$110
Louis Roederer NV Brut - Champagne France	\$40	\$175
Louis Roederer 'Cristal' Brut - Champagne France		\$550

Vina San Juan Blend - Spain	\$13	\$48
Bardos Verdejo- Spain	\$18	\$85
Snake & Herring 'Sabotage' Riesling - Margaret River WA	\$17	\$60
Martin Codax Albarino - Spain		\$70
Paco & Lola Albarino - Spain	\$18	\$68
Albelios Albarino - Spain	\$15	\$60
Ramon Bilbao Sauvignon Blanc - Castilla y Leon Spain	\$17	\$60
Man O' War 'Waiheke Island' Sav Blanc - NZ	\$16	\$60
Leeuwin Estate 'Siblings' Sav Blanc - Margaret River WA	\$16	\$60
La-Vis Pinot Grigio Trentino DOC - Trentino Italy	\$18	\$65
Subida Pinot Gris - Italy		\$90
Printhie 'Topography' Pinot Gris - Orange NSW	\$17	\$65
42 Degrees South Pinot Grigio - Coal River Tas	\$17	\$68
Catalina Sounds 'Sounds of White' Chardonnay - Marlborough NZ	\$19	\$75
Penny's Hill 'The Minimalist' Chardonnay - Adelaide Hills SA		\$85
Legardeta Blanco Chardonnay - DO Navarra Spain	\$20	\$110



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## Red Wines & Rose :

Ramon Bilbao Rosado - Spain	\$12	\$48
La Linea Rose - Adelaide Hills SA	\$15	\$55
By.Ott Cotes De Provence - Provence France		\$85
Cullen 'Dancing In The Moon' Rose - Margaret River WA	\$18	\$70
Petit d'Amour Rose by Rameau d'Or - France	\$16	\$55
Dal Zotto Rosado - King Valley Vic	\$16	\$55
Discovery Road Graciano Rose - Barossa Valley SA	\$17	\$60

Solaz Tempranillo - Spain	\$ 12	\$48
Castillio Labastida Crianza DO - Rioja Spain	\$15	\$65
Nick O'Leary Tempranillo - NSW	\$12	\$45
Discovery Road Tempranillo - Barossa Valley SA	\$14	\$65
Poderi Del Paradiso Chianti - Toscana Italy	\$13	\$65
Whistler Wines 'Get In My Belly' Grenache - Barossa Valley SA	\$15	\$65
Giant Step Pinot Noir - Yarra Valley Vic		\$75
Plantagenet 'Normand' Pinot Noir - Mt Barker WA	\$19	\$75
Nanny Goat Vineyard Pinot Noir - Central Otago NZ	\$20	\$95
Domaine Rewa Pinot Noir - Central Otago NZ		\$120
Stefano Lubiana Primavera Pinot Noir - Granton Tas	\$20	\$95
Gibson 'The Duke' Shiraz Grenache - Barossa Valley SA	\$15	\$70
Cape Barren 'Native Goose' Shiraz - McLaren Vale SA	\$15	\$65
Yabby Lake 'Single Vineyard' Syrah - Mornington Peninsula Vic		\$75
Leeuwin Estate 'Prelude Estate' Cab Sav - Margaret River WA	\$15	\$70
Printhie 'Topography' Cab Sav - Orange NSW		\$70

Ramon Bilbao Reserva		\$110
Massimo Mencia	\$18	\$75



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Massimo Mencia	\$18	\$75



# Cocktails

## Spritz \$18

Gin spritz - Cardamon Gin, Rosemary, Grapefruit

Limoncello Spritz - Limoncello & Sauvignon Blanc

Pink Rose' - Elderflower Gin, Cava & Grapefruit

Red Sangria - Adelaide Hills vermouth, Blackberry Gin, Crème de Cassis

## GIN \$18

Pink gin'sour - Bramble Gin, Blackcurrant liqueur, Rose floss

Oxford G&T - St Germaine, Tonic, Juniper berries, Grapefruit & Rosemary

Bloody G&T - Four Pillars Shiraz Gin, Cointreau, Lavender

Passionate Amante - Cointreau, Passionfruit, Aquafaba

## COCKTAILS

Pineapple mojito -

Nusa Cana Spiced Rum, Pineapple Juice, fresh Lime, Ginger Beer, Mint \$18

Blackberry Bramble -

Bourbon, Crème de Cassis, fresh Lime, Mint Foam \$20

Southside Beets -

Beetroot infused Tromba Tequila, Fresh Lime, Mint \$18

Cucumber Martini -

Cucumber Vodka, St Germaine, Fresh Lime \$18

Lavender Blossom -

Lavender Gin, Fresh Lime, Orange Bitters \$18

Mayan Mudslide -

Velvet Disarano, Tia Maria, Vodka, Chocolate syrup \$20

Lemon Meringue -

Limoncello, liquor 43, Mint foam \$20

Golden Buffalo -

Buffalo Trace, Aperol, Passionfruit, Grapefruit \$20



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Buffalo Trace, Aperol, Passionfruit, Grapefruit \$20



# Beer | Cider | Non Alc.

Beer On Tap                      Small-\$ 10    Large \$15  
Estrella Damm  
Asahi Extra Dry

Bottled Beer                      \$7.5  
Corona  
Pure Blonde  
San Miguel Low Carb  
Moritz Lager  
Heineken - \$7.5

Premium Bottled Beer        \$10  
Estrella Galicia  
Moritz Double Malt  
Stone & Wood Pale Ale  
Blue Moon  
Burleigh Big Head  
Ambar 1900 Pale Ale

Spanish Cider                      \$10  
El Gaitero

Ginger Beer                      \$9.5  
Matso Ginger beer

Soft drinks                      \$4.5  
Coke, Coke No Sugar, Solo, Lemonade, Sunkist, Bundaberg  
Ginger Beer, Pepsi Max, Lipton Peach Iced Tea  
Lemon, Lime & Bitters



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Moritz Double Malt  
Stone & Wood Pale Ale  
Blue Moon  
Burleigh Big Head  
Ambar 1900 Pale Ale

Spanish Cider                      \$10  
El Gaitero

Ginger Beer                      \$9.5  
Matso Ginger beer

Soft drinks                      \$4.5  
Coke, Coke No Sugar, Solo, Lemonade, Sunkist, Bundaberg  
Ginger Beer, Pepsi Max, Lipton Peach Iced Tea  
Lemon, Lime & Bitters



# Kids

All-kids meals \$14

- Sirloin Steak, Fries, Salad & Ketchup
- Battered Barramundi Fillets, Salad & Fries
- Meatballs, Tomato sauce, Salad & Fries
- Crispy Chicken Drumsticks, Fries & Salad
- Kids Charcuterie Board, Selection of Child friendly items and accompaniments



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