

WINE LIST

SANGRÍA

Sangria is a traditional Spanish punch. Typically with red wine and fresh seasonal fruit, served on ice. At Spanish Tapas we create a delicious and refreshing drink with our secret family recipe.

Glass \$7.5 0.5 litre \$14 1litre \$24

WHITES

	GLASS	BOTTLE
🌿 Wild Vines Chardonnay -SA The palate is vibrant, balancing fresh summer fruits with the zest of lime peel	\$9	\$29
🌿 Los Enoloz Verdejo -Do Toro SPAIN Soft, fresh and long taste.notes of fruit, citrus and herbs are intense.	\$10	\$39
Atkins Sauvignon Blanc -Adelaide Hills, Pale straw in colour, this wine is bright and aromatic.	\$9	\$39
Wild Vines Pinot Grigio -SA lively fusion of freshly cut pear, green apple and white nectarine.	\$8	\$29
Abadia San Campio Albariño -Do Rias Baixas SPAIN crisp, elegant and dry best seafood match ever.		\$62

ROSE

	GLASS	BOTTLE
Atkins Rose -Langhorne Creek Bright and textural with hints of white nectarine and well-balanced	\$10	\$39
Lopez de Haro -Do Rioja SPAIN Bright and pink colour. Dry, nice and fresh aftertaste		\$48

REDS

	GLASS	BOTTLE
🌿 Wild Vines Shiraz -SA Rounded and soft with velvety tannins and sweet mulberry juiciness	\$8	\$29
Bocachanca Tempranillo -Do Rioja SPAIN Jammy red and blue berries with a syrupy soft spice finish.	\$10	\$39
Kirrihil Cabernet -Clare Valley Dense and powerful, the sweet, vibrant fruit matched by serious tannins.	\$9	\$39
Bocachanca Crianza -Do Rioja SPAIN Dry on the palate with good structure and soft tannins.	\$12	\$45
Atkins Shiraz -McLaren Vale Aromatics of fresh berry fruits and a palate of brooding briary fruits	\$10	\$45
■ Arrayan Graciano -Do Mentrída SPAIN Velvety wine, dark colour and deep well structure complex red		\$70
🌿 ■ Afortunado -Do Madrid SPAIN Coupage of Tempranillo, Garnacha, Melot and Petit Verdot, bold and smooth at the same time, medium body and balanced fruit afortunado means lucky in spanish just saying		\$48

SPARKLING

	GLASS	BOTTLE
■ Lachrima Baccus Brut -Do Penedes, SPAIN	\$12	\$45

SHERRY

	GLASS
Aurora Manzanilla -Do Jerez, SPAIN	\$10
Aurora Pedro Ximenez - Do Jerez, Spain	\$10



Organic wine



Vegan friendly wine



BEERS & CIDER

Pure Blonde	\$10
Light beer.	\$7
Estrella Damm	\$11
Crown lager	\$10
Kosciuszko	\$11
El Toro Loco Pale Ale	\$10
Ambar 1900 Pale Ale	\$11
Cider	\$10

Miguel
Maestre's
beer

SPIRITS & LIQUORS

Vodka / Gin / Tequila
Whiskey / Rum / Brandy
Malibu / Kahlua / Baileys
Sambuca / Midori
Southern Comfort
Licor 43

\$9

TAP BEER (ASK FOR CHOICES) \$8

SHOTS

Flamenco	Midori, Kahlua, Baileys
B-43	Kahlua, Licor 43, Baileys
La Bomba	Vodka, Kahlua, Baileys
Ibiza Sunset	Schnapps, Vodka, grenadine
Spanish Cowboy	Baileys, butterscotch schnapps
Tequila	

\$9

COCKTAILS

Caipirinha	\$14	Mojito	\$14
Cachaca, sugar, lime		White rum, lime juice, sugar, mint, sparkling water	
Margarita watermelon option	\$14	Cosmopolitan	\$14
Tequila, triple sec, lime juice		Vodka, triple sec, lime juice, cranberry juice	
Daiquiri Mango/strawberry	\$13	Cuba libre	\$15
Rum, sugar, lime juice		Bacardi, Licor 43, lime, coke	
Martini Original/Lychee/Coffee	\$15	Midori splice	\$15
Vodka, vermouth, double shot coffee		Midori, Malibu, pineapple juice, cream	
Piña colada	\$14	Lychee White Sangria	\$15
Rum, Malibu, pineapple juice		White wine, brandy, lychee liqueur, lemonade, fruit	
Sol y Sombra	\$16	Spanish Tapas Sensation	\$15
Anniste liquor, brandy		Orange juice, Licor 43, butterscotch schnapps, grenadine	

MOCKTAILS

Alcohol free \$9 each

Granada
Strawberries, apple juice, sugar and ice
Sevilla
Orange juice, lemon juice, sugar and lime
Barcelona
Watermelon, cranberry juice, sugar and ice

Madrid
Apple juice, sugar, mint, lime and ice
Marbella
Pineapple, coconut cream, apple juice, sugar and ice

SOFT DRINKS

	GLASS	JUG
Pepsi/ Lemonade / Lemon squash	\$4	\$12
Lemon Lime Bitters	\$4.50	\$15
Juices Orange / Pineapple / Apple	\$4.50	N/A

COFFEE & TEA

Coffee. (*Mocca \$5)	\$4.50
Tea (English Breakfast, peppermint, chamomile).	\$4.50
Carajillo (Coffee with liquor)	\$9
Black coffee (choice of Liquor 43, Brandy or Anisette	

HOUSE SPECIAL