

# Tapas

## **Madrid Style Garlic Prawns (GF)**

Prawns, crushed garlic, olive oil, touch of chilli

## **Pork Belly (GF)**

Quince and apple sauce

## **Flame Grilled Calamari (GF)**

House made lemon and fresh herb infused  
olive oil salsa

## **Pan seared Sardines (GF)**

Soft polenta, salsa verde

## **Grilled Chorizo in White Wine(GF)**

Kipfler potatoes, butter, smoked paprika

## **Fried Goats Cheese (V)**

Herb infused goats cheese, beetroot relish  
(3 per serve)

## **6 Hour Braised Beef Cheek**

Mash potato, Pedro Ximenez gravy

## **Garlic Mushrooms (V) (GF)**

Sautéed mushroom, olive oil, crushed garlic, parsley

## **Croquetas del Dia**

Ask wait staff for the croquet of the day  
(2 per serve)

## **Spanish Meatballs**

Beef meatballs, tomato, white wine, chickpeas, yoghurt

## **Pork Ribs**

Slow cooked ribs, BBQ sauce

## **Tortilla de Patatas (V) (GF)**

Sliced potato, leeks, capsicum, caramelised onions,  
eggs, aioli

## **Patatas Bravas (V) (GF)**

Hand cut potatoes, spicy tomato salsa, garlic aioli

## **Grilled Barramundi Wings (GF)**

Grilled wings, cherry tomatoes, fresh herbs,  
vermouth reduction (Market Availability)

## **Mini Empanadas**

Beef and cheese filled, chimichurri salsa,  
(3 per serve)

## **Fried Chicken Drumettes**

Spice coated chicken, sweet chilli salsa

## **Spanish Chicken (GF)**

Skinless chicken, crushed tomato, carrots,  
kipfler potato, white wine, spices

## **Honey Glazed Pumpkin (V)(GF)**

Roast pumpkin wedge, toasted nuts, honey,  
seeded mustard, miso

# Gourmet Paellas

Allow 20-40min cooking time

## Traditional Valenciana (Serves 2)

Chicken, rabbit, green beans, smoked paprika, sofrito

## Seafood Paella (Serves 2)

Prawns, calamari, diced fillets, clams, mussels, scallops

## Provincial Spanish Paella (Serves 2)

Prawns, calamari, chicken, chorizo, sofrito, local black mussels

## Pork & Mushroom Paella

Sliced mushrooms, pulled pork, thyme, broad beans  
& tomato sofrito

## Vegetarian Paella (V)

Spinach, mushrooms, green & cannelloni beans,  
tomato & salsa verde

## Greek Pulled Lamb Paella

Rosemary infused lamb, kipfler potato,  
Spanish onion & tzatziki yogurt

## Lamb Shank Paella

Slow cooked shank, broad beans, tomato sofrito

## Chicken Chorizo Paella

Boneless chicken, pork chorizo, tomato sofrito

## Squid Ink Paella

Calamari, natural squid ink, tomato sofrito,  
garlic aioli

## Barramundi Paella

Barramundi fillets, cherry tomato, caramelised leek  
& lemon thyme

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# Big Pan Paella

Chicken, chorizo, calamari, mussels

Cooked in our giant pans

Served daily from

11.00am to 3.00pm weekdays

10.30am to 3.30pm weekends & public holidays

# Raciones

## **Steamed Mussels (GF)**

Crushed tomato, white wine, fresh herbs, chilli

## **Crispy Shell King Prawns (GF)**

Pan-seared Queensland prawns, salt flakes, citrus herb salsa

## **Spaghetti Fruta de Mar**

Calamari, diced fish fillets, mussels, prawns,  
cherry tomato, chilli, olive oil

## **Flame Grilled Octopus (GF)**

Lemon infused tender octopus, salsa verde  
(Market availability)

## **Six-hour Braised Beef Ribs**

Sweet potato mash, Pedro Ximenez reduction

## **Eggplant Stack (V)**

Grilled eggplant rings, roast capsicum medley,  
aged Manchego, tomato salsa

## **Pollo a la Plancha**

Grilled chicken, mushrooms, butter, potato,  
fresh thyme, white wine sauce

# Sides

## **Beetroot Salad (GF) (V)**

Local beets, labneh, roasted walnuts

## **Roquette & Pear Salad (GF) (V)**

Peppery arugula, rosemary infused poached pears,  
aged Italian parmesan, Spanish sherry vinegar,  
walnuts, olive oil

## **Roasted Gochujang Carrots (GF) (V)**

Slow roasted carrots, gochujang glaze, labneh,  
honey, dill

## **Grilled Coz Lettuce (GF)**

Scored coz, crispy bacon, creamy cesar dressing

## **Baked Baby Potatoes (GF)**

Potatoes, roasted garlic, rosemary, duck fat, flake salt

## **Honey Glazed Eggplant (GF) (V)**

Fried aubergine, local honey, flake salt  
sesame seeds

## **Warm Olives (GF) (V)**

Marinated Mt Zero olives, rosemary

## **Oven Baked Garlic Bread**

## Dessert

### Churros

Sugar & cinnamon coated churros

### Crema Catalana

Cinnamon infused custard,  
burnt sugar crust

### Burnt Basque Cheesecake

Slightly charred, cream cheese,  
raspberry coulis

### Apple & Rhubarb Crumble

Poached apples & rhubarb, butter crumble,  
vanilla ice-cream

### Portuguese Custard Tarts

## Dessert Wine

### Pedro Ximenez 60ml

### Spanish Sherry

Sweet, Medium Dry, Dry