



## CAFÉ MENU

### LUNCH

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<b>VEGETARIAN PLATE [v]</b>	<b>18</b>	<b>BULL BURGER</b>	<b>13</b>
Zucchini corn fritters, fried halloumi, grilled eggplant, pimiento picata, baby spinach, bean dip, herb yoghurt		13 hour braised beef brisket, Swiss cheese, pickles, tomato relish, lettuce, dijonaise on a milk bun.	
<b>VEGAN PLATE [ve]</b>	<b>18</b>	<b>CHICKEN BLT</b>	<b>13</b>
Falafel, fried spiced cauliflower, avocado, beetroot relish, sweet potato bites, mixed leaf		Grilled or Fried Adobo spiced chicken breast, bacon, lettuce, tomato, aioli on a milk bun	
<b>FISH &amp; CHIPS</b>	<b>17</b>	<b>HALLOUMI BURGER [v]</b>	<b>13</b>
Beer battered flathead fillets, served with chips, garden salad, lemon and aioli		Fried halloumi, mixed leaf, eggplant relish, smashed avocado, red onion, herb yoghurt on a milk bun	
<b>CHILLI PRAWN LINGUINI</b>	<b>22</b>	<b>STEAK SANDWICH</b>	<b>16</b>
Linguini with prawns, roquette, and chilli tomato sauce		Rump steak, lettuce, tomato, beetroot relish, caramelised onion, BBQ sauce, sourdough	
<b>PUMPKIN RISSOTO [gf]</b>	<b>18</b>	<b>CHURRASCO BURGER</b>	<b>16</b>
Risotto with pumpkin, chorizo, feta, baby spinach		Crispy pork belly, red slaw, onion rings and chipotle BBQ sauce on a milk bun	
<b>BEEF NACHOS [gf]</b>	<b>19</b>	<b>PULL PORK TACOS</b>	<b>17</b>
Beef and bean nachos. Corn chips, guacamole and sour cream		Slow-cooked spicy pull pork, refried red beans, chipotle corn salsa, lettuce, sour cream, soft tortilla	
<b>CHICKEN ESPADAS [gf]</b>	<b>19</b>	<b>BEEF TACOS</b>	<b>18</b>
Lemon-herb chicken skewers, sweet potato bites, pickled zucchini salad, herb yoghurt		Slow cooked beef brisket, refried red beans, chimmichurri, tomato salsa, lettuce, sour cream soft tortilla	
<b>GRILLED FISH OF THE DAY [gf]</b>	<b>25</b>	<b>BOWL OF FRIES [v]</b>	<b>7</b>
Market fish served with, chips, salad and lemon butter sauce		Served with aioli	
<b>SPANISH MIXED GRILL [gf]</b>	<b>24</b>	<b>BOWL OF SWEET POTATO FRIES [v]</b>	<b>12</b>
Adobo chicken breast, rump steak, chorizo sausage, serrano ham, patatas bravas, fried egg		Served with chipotle mayo	
<b>CHICKEN SCHNITZEL</b>	<b>18</b>	<b>ADD TO ANY MEAL</b>	
Crumbed chicken breast, chips and salad		Side of fries   Bacon	<b>3</b>
<b>LOADED FRIES</b>	<b>15</b>	Side of sweet potato fries   Onion rings	<b>5</b>
Crispy bacon, cheese and bravas sauce, tasty cheese		Fried Egg   Gluten free bread surcharge	<b>2</b>
		Chorizo   Avocado	<b>4</b>
		Extra meat   Haloumi	<b>5</b>
		Additional sauces	<b>1</b>

Sorry, No split bills. 15% surcharge on Public holidays.  
\$3 charge per extra plate. 50c per takeaway container.



## CAFÉ MENU

### TAPAS

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<b>ACEITUNAS [ve]</b>	<b>9</b>
Marinated mixed olives	
<b>PAN DE LA MESA [ve]</b>	<b>4</b>
House bread. EVOO.	
<b>PAN AJO [v]</b>	<b>7</b>
Garlic bread	
<b>PAN TUMACA [ve]</b>	<b>9</b>
Bread with tomato emulsion	
<b>PATATAS BRAVAS [v][gf]</b>	<b>12</b>
Golden fried potato bites, spicy tomato sauce, aioli	
<b>CROQUETAS [3]</b>	<b>12</b>
Chorizo and sundried tomato croquets, aioli	
<b>BUÑUELOS [3][v]</b>	<b>10</b>
Mushroom and manchego rice fritters. Sundried tomato picada	
<b>POLLO PICANTE</b>	<b>12</b>
Golden fried chicken pieces, spicy picante sauce	
<b>CHICHARRONES</b>	<b>14</b>
Crispy pork belly bites. Calimocho glaze. Pickled Radish	
<b>SETAS [ve][gf]</b>	<b>15</b>
Garlic mushrooms with asparagus and pine nuts	
<b>CALAMARI</b>	<b>16</b>
Golden fried calamari, paprika salt, aioli	
<b>CHORIZO [gf]</b>	<b>15</b>
Chorizo sausage, almonds, raisins, caramelised onion	
<b>ALBONDIGAS</b>	<b>18</b>
Pork and veal meatballs, rich tomato sauce	
<b>GAMBAS [gf]</b>	<b>24</b>
Garlic prawns. Toasted sourdough	
<b>GUISADO [gf]</b>	<b>24</b>
Slow cooked beef cheek, artichoke, broad beans	

### SALADS

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<b>MIXTA [ve][gf]</b>	<b>12</b>
Mixed leaf, cucumber, tomato, capsicum, Spanish onion, olives	
<b>TOLEDO [v][gf]</b>	<b>14</b>
Chickpea, baby spinach, tomato, Spanish onion, cucumber, artichoke, herb yoghurt	
<b>NAVARRA [v]</b>	<b>14</b>
Roquette, avocado, walnuts, carrot, corn, boiled egg	
<b>EL MANZANAR [v][gf]</b>	<b>15</b>
Roasted beetroot, roquette, apple, red cabbage, pecan nut, goats cheese	
<b>DEL HUERTO [v][gf]</b>	<b>15</b>
Warm sweet potato, baby spinach, lentils, Spanish onion, pepitas, roasted red capsicum, shaved manchego	
<b>VALENCIANA</b>	<b>15</b>
Mixed leaf, orange, cucumber, crispy serrano ham, croutons, Spanish onion black olives, Manchego cheese	

### ADD TO YOUR SALAD

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Serrano ham   Falafel   Halloumi	<b>5</b>
Smoked Salmon   Grilled Chicken	<b>7</b>
Zucchini corn fritters   Pulled pork   Rump steak strips	<b>9</b>
Grilled Prawns	<b>12</b>



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