



## **APETIZERS** *something while you peruse the menu*

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<b>Pan De La Mesa</b> Toasted bread for the table, EVOO [ve]	<b>4</b>
<b>Pan Ajo</b> Garlic bread [v]	<b>7</b>
<b>Pan Tumaca</b> Toasted bread with tomato emulsion [ve]	<b>8</b>
<b>Aceitunas</b> Marinated mixed olives[ve][gf]	<b>8</b>
<b>Jamon serrano</b> gran reserva cured Spanish mountain ham with bread	<b>9</b>
<b>Chorizo</b> de Salamanca with bread	<b>9</b>
<b>Manchego</b> semi curado aged 3 months with bread[v]	<b>9</b>

## **TAPAS** *mix and match a range to share or maybe make one an entrée for your main*

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<b>Croquetas</b> Creamy Chicken béchamel. aioli [2]	<b>8</b>
<b>Buñuelos</b> Spinach and manchego rice fritters. tomato agridulce[2][v]	<b>6</b>
<b>Pumpkin Feta Peppers</b> with roasted Spanish onion. roquette tapenade[2][v][gf]	<b>8</b>
<b>Mushroom and Goats cheese Empanadas</b> in house made pastry. [2][v]	<b>10</b>
<b>Scallops</b> crispy serrano ham. tumaca [2]	<b>12</b>
<b>Tortilla Española</b> traditional potato omelette. aioli [v]	<b>14</b>
<b>Calamares</b> golden fried calamari. paprika salt and aioli	<b>14</b>
<b>Chicharrones</b> crispy pork belly bites. caramelised Pedro Ximenes glaze. fennel salad [gf]	<b>16</b>
<b>Albondigas</b> pork meatballs. rich tomato sauce [4]	<b>16</b>
<b>Pollo Frito</b> golden fried chicken drumettes. calimocho glaze. toasted peanuts	<b>12</b>
<b>Zucchini Feta Fritters</b> marinated red peppers. herb yoghurt [v]	<b>12</b>
<b>Chorizo</b> pan fried chorizo sausage. chickpeas. confit tomato[gf]	<b>14</b>
<b>Gambas</b> sautéed prawns in a garlic tomato sauce. toasted sourdough [gf]	<b>20</b>
<b>Potatas Bravas</b> golden fried potato bites. spicy tomato sauce. aioli [v][gf]	<b>10</b>
<b>Setas</b> sautéed garlic mushrooms and broccolini [ve][gf]	<b>14</b>
<b>Morcilla Sausage</b> sautéed potato, red peppers and caramelised onion [gf]	<b>14</b>
<b>Guisado</b> Slow cooked beef cheeks with lentils and kale [gf]	<b>24</b>

## **MAINS** *if don't feel like sharing*

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<b>Chicken Espadas</b> Marinated chicken skewers. grilled serrano ham. sweet potato bites. baby spinach salad. herb yoghurt	<b>26</b>
<b>Pan Fried Barramundi</b> Eggplant picada. grilled scallop. salsa verde. potato bites and vegetables	<b>30</b>
<b>Beef Sirloin</b> sautéed mushrooms. tempranillo jus. potato bites and seasonal vegetables	<b>28</b>
<b>Grilled Pork Cutlet</b> white beans. chorizo. romesco sauce. potato bites and seasonal vegetables	<b>28</b>

Sorry, NO SPLIT BILLS. 15% surcharge applies on public holidays.



## SALADS

<b>Ensalada Mixta</b> [ve][gf]	<b>14</b>
Mixed leaf, cucumber, tomato, capsicum, Spanish onion, olives	
<b>Toledo</b> [v][gf]	<b>14</b>
Chickpea, baby spinach, tomato, Spanish onion, cucumber, artichoke, herb yoghurt	
<b>El Manzanar</b> [v][gf]	<b>16</b>
Roasted beetroot, roquette, apple, red cabbage, pecan nut, goats cheese	
<b>Navarra</b> [v]	<b>14</b>
Roquette, avocado, sweet corn, carrot, walnuts, egg	
<b>Valenciana</b>	<b>16</b>
Mixed leaf, orange, cucumber, crispy serrano ham, croutons, Spanish onion black olives, Manchego cheese	

## Vino Blanco

White	G   B
BULL&BEAR HOUSE	7   26
Sauvignon Blanc <i>Australia</i>	
THE FRISKY FARMER	8   34
Organic Chardonnay <i>McLaren Vale, SA</i>	
WEST CAPE HOWE	8   34
Sauvignon Blanc <i>Mt Barker, WA</i>	
BLUME	9   38
Sauvignon Blanc <i>Rueda, Spain</i>	
DUNES&GREENE	8   32
Moscato SA	
BLEASEDALE	38
Pinot Gris <i>Adelaide Hills, SA</i>	
CONDE VALDEMAR	40
Verdejo <i>Rioja, Spain</i>	
PALLISER ESTATE	48
Sauvignon Blanc <i>Martinborough, NZ</i>	

## Vino Espumoso

Sparkling	
THE DUCHESS	8   32
NV Cuvee <i>Upper Hunter NSW</i>	
VARICHON ET CLERC PICCOLO	10
Blanc de Blanc 200ml	
Red or white wine base	
VARICHON ET CLERC	42
Blanc de Blanc 750ml	

## Vino Tinto

Red	G   B
BULL&BEAR HOUSE	7   26
Shiraz <i>Australia</i>	
VALDEMORADA	8   32
Tempranillo <i>Rioja, Spain</i>	
GEOFF MERRILL PIMPALA RD	9   34
Shiraz <i>McLaren Vale, SA</i>	
HAY SHED HILL	9   34
Cabernet Merlot <i>Margaret River, WA</i>	
COPPABELLA	36
Pinot Nior <i>Tumbarumba, NSW</i>	
ARNEGUI JOVEN	40
Tempranillo <i>Rioja, Spain</i>	
TORRES- SANGRE DE TORRO	42
Garnacha <i>Cataluña, Spain</i>	
BLEASEDALE SECOND INNINGS	42
Malbec <i>Langhorne Creek, SA</i>	
TORRES- CORONAS	42
Tempranillo <i>Cataluña, Spain</i>	
TORRES IBÉRICOS	58
Crianza <i>Rioja, Spain</i>	
TORRES- CELESTE	65
Crianza <i>Ribiera del Duero, Spain</i>	

## Sangria

Red or white wine base	
<b>500ml</b>	14
<b>1Lt</b>	24

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