

Tapas & Snacks

Available Friday, Saturday & Sunday from 3pm to 6pm

Sourdough bread, olive oil & balsamic	2.5
Ceviche's cheese plate	18.5
Pomodori bruschetta: vine ripened tomato, basil, olive oil, balsamic, Parmesan	12.5
Ham bruschetta: avocado & roasted capsicum	13.5
Smoked salmon bruschetta: seasoned sour cream, onions, capers	13.5
Aussie bruschetta: crispy bacon, tomato, mozzarella cheese	13.5
Serrano ham, asparagus, feta cheese	14.5
Duck liver pate, crusty bread	14.5
Chips, herb aioli	6.5
Patatas bravas: crispy chats potatoes, spicy tomato mayo	7.5
Salt & pepper calamari	12
Crispy tempura prawns, ponzu sauce	16.5
Saffron & seafood croquettes, capsicum sauce	11
Grilled Spanish chorizo	9
Creamy chicken & mushroom	11
Diced beef fillet, green peppercorn & bacon sauce	15.5
Spanish meat balls, spicy tomato sauce	12

Happy Hour

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Beers

Corona		5
Trumer Pils (on tap)	330ml 6 / 500ml	8

Jugs

Sangria small		1 lt 10
Sangria large		1.5 lt 15
Pimm's (ginger ale or lemonade)		1 lt 18

House wine

Joey's Nose Sem Sauv Blanc	Margaret River WA	gls 5 / bt 25
Vintage Hills Shiraz Cabernet	Hunter Valley NSW	gls 5 / bt 25

Spanish wine

Sparkling

06 Raventòs I Blanc 'L'Hereu' Reserva Brut Cava	Penedes, Spain	45
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White

09 Castro Martín Albariño	Rías Baixas, Spain	48
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Rose

10 Capcanes 'Mas Donis'	D.O. Montsant, Spain	36
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Red

09 Telmo Rodriguez 'LZ' Tempranillo	Rioja Alavesa, Spain	42
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