



AUTUMN TAPAS Menu

*All meals are made with fresh, local ingredients and are cooked to order.
All menu items can be made for take-away. Please let us know of any dietary requirements.
We are open for Lunch & Dinner Tuesday to Sunday night each week and Breakfast Friday to Sunday.*

Tomato & Haloumi Skewers V; GF <i>grilled tomato & haloumi skewers with the addition of basil and served with a balsamic glaze</i>	10
Spanish Spinach with Chickpeas V; GF; DF <i>Spanish sweet paprika and spinach added to pan fried chickpeas</i>	8
Chorizo and Salsa GF; DF <i>Spanish chorizo sausage with celery; tomatoes; corn and coriander</i>	12
Sweet & Salty Almonds V; GF; DF <i>oven roasted and blanched almonds sprinkled with sweet paprika and salt</i>	6
Kalamata Olives V; GF; DF <i>sprinkled with smoked paprika</i>	6
Mojo Pork ; DF <i>sweetly spiced tender pork served with a spicy sauce & bread</i>	16
Pan Con Tomat�; V; DF <i>A traditional Spanish tapas; lightly toasted bread rubbed with tomato and garlic</i>	9
Potatas Bravis V; DF; GF <i>Lightly fried potatoes served with a mildly spiced Spanish tomato sauce</i>	11
Crostini Board V <i>consisting of blue cheese, pear and honey bruschetta; blueberry/strawberry, brie and honey bruschetta, fetta, pea, grilled zucchini and prosciutto bruschetta</i>	18
Mini Frittata V; GF <i>consisting of spinach, onion and pumpkin</i>	10
Salt and Pepper Calamari <i>Lightly crumbed calamari cooked to perfection</i>	15
Calamari & Chorizo <i>Cooked in white wine, garlic and parsley served with lemon</i>	15
Bread, House made Dukkah and Kalamata Olives	10
Croquettes <i>Using a traditional Spanish croquettes recipe, these are meat or vegetarian</i>	14
Field Mushrooms <i>Cooked in butter with garlic and chilli, white wine and sweet paprika</i>	15



AUTUMN BRUNCH Menu

Serving to 5pm daily

All meals are made with fresh, local ingredients and are cooked to order.
All menu items can be made for take-away. Please let us know of any dietary requirements.

Eggs on Sourdough V DF (no butter on request) 2 poached, fried or scrambled eggs on Toasted Bicycle Baker Sourdough	9.5
Egg & Bacon Roll Bacon and 2 eggs BBQ or tomato sauce added on request	10.5
Smashed Avocado & Fetta with Almond Dukkah on Sourdough , V 2 slices	12
Autumn Porridge V served with seasonal fruits, agave nectar and milk (lactose free, skim, almond & soy milk available)	12
French Toast V 2 slices of brioche toast served with berries and maple syrup	10
Saludos Crepes v 3 crepes served with cream, berries, bananas, and warm Hazelnut sauce	14
Protein Pancakes 3 pancakes served with ricotta; house made dukkah; orange, pomegranate seeds; berries, banana and maple syrup V; GF available	17
Spanish Potato Breakfast Omelet <i>(Please allow 25 mins as this is slow cooked in the oven)</i>	14 (2 eggs)
GF; V consisting of potato; onion; capsicum; spring onion and tomato	18 (4 eggs)
<i>Add Bacon or Ham</i>	4.5 extra
Toasted various Panini (Toasted sourdough sandwiches) your choice; ham, cheese, tomato; roast vegetables; lettuce, olives, haloumi, mushrooms, chicken, avocado	11.5
Spanish Rice Chorizo, capsicum, peas, onion, garlic, rice	10
Spanish Pizza parmesan cheese; chorizo; tomato, spinach, onion, garlic & olives	15
Spinach and Sweet Potato Frittata served with an Autumn salad	12
Pulled Beef with flatbread served with Spanish pisto (salsa) and salad	16
Honey & Lemon Chicken Salad: marinated corn fed chicken served with baby spinach, chickpeas, sundried tomatoes; cucumber and parsley GF; DF	16
Calamari Salad: deep fried salt & pepper flavored calamari served with lettuce, grilled zucchini, radish, sundried tomatoes and aioli on the side. V; DF	16
Andalusian Chicken served with sourdough. This is a sweet and spicy dish from the Southern region of Spain. The chicken is marinated in saffron, cinnamon, chili, honey, tomatoes, raisins & pine nuts.	19
Baked Zucchini and Haloumi Fritters served with Spanish Pisto (salsa), hummus and salad V	18
For the little ones:	
2 boiled eggs with soldier toast V; DF (on request) 9	
Fresh Fruit Bowl V; GF; DF 9	
Spaghetti and Meatballs DF 12	
Extras	
Local haloumi, avocado V; GF 4 each	
Mushrooms; fried tomato V; GF; DF	
House-made Hash Brown, crispy bacon, chorizo, extra egg (2) 4.5 each	

15% Surcharge applies Public Holidays – We accept credit cards: \$0.50c surcharge applies
Please let us know if you have any dietary requirements. Dairy products, wheat/gluten, nuts, seeds, beef, pork, fish products, eggs etc are used in our kitchen hence traces of these may be found in our dishes.
V=Vegetarian; GF=Gluten Free; DF=Dairy Free