

TAPAS

Pan	Rustic South American Bread	\$2
Pan de Ajo	Garlic Bread	\$4
Ostras	Oysters Natural	Half doz \$14 Doz \$20
	Oysters Kilpatrick	Half Doz \$17 Doz \$23
Aceitunas Variadas	A selection of black, green and stuffed olives	\$6
Tortilla	Spanish omelette made with thinly sliced potato, egg, Spanish onion and red capsicum	\$8
Jamon	Thinly sliced ham served with lemon wedge	\$7
Chorizo or Morcilla	BBQ south American Sausages or Black Pudding	\$7
Albondigas con Tuco	Traditional Spanish meatballs in a tasty tomato salsa	\$8
Champinone de Ajo	Mushrooms sautéed in garlic, olive oil, chilli and cream	\$8
Papas Fritas	Chat potatoes deep fried served with lemon aioli	\$6
Papas Fritas con Chorizo	Pan fried chat potatoes and chorizo served with lemon aioli	\$8
Croquetas de Jamon	Croquettes filled with smooth potato, bacon & spices rolled in bread crumbs, lightly fried and served with lemon aioli	\$8
Alitas de Pollo	Crispy South American style chicken wings with lemon garlic aioli	\$8
Calamar Fritas	Salt & pepper squid served with lemon aioli	\$8
Pulпитos a la Plancha	Char grilled baby octopus marinated in chimichurri	\$8
Mejillones en Salsa Aji	BBQ mussels tossed in a garlic sauce	\$8
Gambas a la Sevilliana	Pan Fried Prawns in garlic, chilli, tomato salsa	\$11
Gambas al Ajo	Pan Fried Garlic Prawns served with lemon aioli	\$11
Gambas al Ajillo	Pan fried prawns in a creamy garlic sauce	\$11
Pollo, Mejillones, Gambas en salsa de tomate	Pan fried chicken, mussels, prawns & olives in spicy tomato salsa	\$11
Soft Shell Crab	Soft shell crab lightly fried in the chefs special spices & served with salad	\$14



Pasta & Risotto

Gambas Penne	Pan fried prawns, bacon & chilli, simmered in a rich nepolitana sauce with a touch of cream	\$14
Seafood Fettuccini	Mix of fresh seafood tossed bianco style with virgin olive oil, garlic and fresh herbs	\$14
Vegetarian Fettuccini	Pan fried vegetables cooked in creamy saffron sauce	\$14
Chicken & Mushroom Risotto	Pan fried chicken and mushroom in a rich creamy Napolitana sauce	\$12
Seafood Risotto	Mix of fresh seafood in a saffron risotto	\$14

Mains

Spanish/Moroccan Style Chicken Breast	Served on a bed of sautéed vegetables, small rice and accompanied with mint yoghurt dressing	\$21
Camembert & Avocado Chicken	Pan fried chicken breast filled with camembert and avocado topped with a light mustard cream sauce served with steamed rice	\$21
Chupin de Marisco	Blue Swimmer Crab Claw, Prawns, Mussels, Scallops, Squid served in a tomato and saffron broth with rustic wood fired bread	\$24
Fish & Chips	House fish, grilled, beer battered or crumbed served with salad, chips and homemade tartare	\$13
Seafood Mix	Fried or grilled, prawns, calamari, octopus, mussel and fish fillet served with salad, chips and home made tartare	\$24
Scotch Fillet Steak	300g of Scotch Fillet Steak served with sautéed potatoes accompanied with mushroom cream sauce	\$21
Parrillada	Grilled fillet of Scotch Fillet Steak, Chicken, Chorizo, Morcilla sautéed potatoes accompanied with mushroom cream sauce	\$26
Fresh Seafood Paella	Crab, prawns, calamari, mussels, fish, chorizo and chicken in saffron rice	Dine in only

Salads & Sides

Mediterranean Salad	Mixed lettuce, sweet potato oven roasted tomato pine nuts & fetta	\$10
Mixed leaf Salad	Mixed lettuce, tomatoes, cucumber and Spanish onion	\$10
Thick Chips		Sml \$3 Lrg \$5

Turn over for desserts & special offers