



APERITIVOS - APPETIZERS

RACIÓN DE PAN (Crusty Bread) **\$4.80**
Sliced crusty traditional Ciabbatta bread, sprinkled with olive oil and oregano.

PAN DE AJO (Garlic Bread) **\$6.80**
Crusty traditional Ciabbatta bread, with a homemade spread of butter and garlic.

TOSTAS DE TOMATE Y ALBAHACA **\$9.80**
(Tomato and Basil Bruschettas)
Toasted crusty bread topped with tomatoes, basil leaves and olive oil.

RAVIOLI OSSOBUCCO (Backstrap Lamb Ravioli) **\$9.80**
Homemade ravioli, filled with backstrap Lamb Osobucco.

RAVIOLI DE ESPINACAS **\$9.80**
(Spinach and Ricotta Ravioli)
Homemade ravioli, with a blended filling of Spinach and Ricotta cheese.

TABLA DE CREMAS (Dips Platter) **\$12.80**
A platter of selected dips and a serving of crispy corn chips.

PLATO DE JAMÓN SERRANO (Platter Jamon Serrano) **\$14.80**
A special platter of Spanish Jamon Serrano, served with olives and crispy bread.

TAPAS DE VERDURAS - VEGETARIAN TAPAS

TORTILLA ESPAÑOLA (Spanish Omelette) **\$9.80**
Traditional Spanish omelette with baby potatoes and onions.

PATATAS BRAVAS (Potatoes with spicy sauce) **\$9.80**
Gently fried potatoes with the always popular spicy paprika sauce.

HALOUMI Y RÚCULA (Haloumi Rocket) **\$9.80**
A plate of grilled Haloumi cheese and fresh rocket leaves.



BERENJENA FRITA (Fried Eggplant) **\$10.80**
Juicy battered eggplant slices, served with a spicy dressing.

QUESADILLA VEGETARIANA (Vegetarian Quesadilla) **\$11.80**
Toasted Mexican tortillas filled with roasted eggplant, tomatoes, caramelized onions and cheese.

CHAMPIÑONES RELLENOS (Stuffed Mushrooms) **\$14.80**
Gently grilled champignon mushrooms with a filling of blended goat's cheese, served with a grizzle of truffle oil.

TAPAS DE PESCADO Y MARISCO - SEAFOOD TAPAS

CALAMARES REBOZADOS (Crumbed Calamari) **\$11.80**
The very popular tender, moist, crumbed calamari, with salt, pepper and shallots.

GAMBAS AL AJILLO (Garlic Prawns) **\$11.80**
Prawns sauteed in olive oil, garlic and parsley.

GAMBAS PICANTES (Chilli Prawns) **\$12.80**
Prawns with shell, open butterfly-style, grilled with chilli, garlic and parsley

ROLLITOS DE MARISCO (Crab Prawn Spring rolls) **\$12.80**
Gourmet spring rolls filled with crabmeat and prawns, served with a special sauce.

MEJILLONES CON CHORIZO (Mussels with Chorizo) **\$12.80**
Smoked chorizo and fresh mussels bathed in rich tomato sauce.

TAPAS DE CARNE - MEAT TAPAS

CROQUETAS DE POLLO (Chicken Croquettes) **\$10.80**
Crispy croquettes with chicken, mushrooms, ham, parsley and a hint of garlic.

ALITAS DE POLLO (Chicken Wings) **\$10.80**
Grilled chicken wings with a mix of BBQ and peri-peri sauces.

ALBÓNDIGAS CON TOMATE (Meatballs w/tomato sauce) **\$10.80**
Spanish meatballs in rich, slow cooked tomato sauce.

CHORIZO FRITO (Panfried Chorizo) **\$11.80**
Smoked Chorizo, panfried with lemon and parsley.

QUESADILLA DE POLLO (Chicken Quesadilla) **\$13.80**
Toasted Mexican tortillas filled with marinated chicken, roasted capsicum, caramelized onions and cheese.

FAJITAS DE TERNERA (Beef Fajitas) **\$13.80**
Marinated beef strips stir fried, with capsicum, red onion and spices, wrapped in warm fajita bread.

COSTILLAS DE CERDO (Chargrilled BBQ Pork Ribs) **\$15.80**
500g of tender Pork Ribs, slowly chargrilled in spices and smoky sauce.

CHULETÓN A LA BRASA (Chargrilled Scotch Fillet) **\$15.80**
Premium Scotch Fillet, chargrilled to perfection, then sliced and served on a sizzling plate.

CHULETAS DE CORDERO A LA BRASA (Chargrilled Lamb Cutlets) **\$16.80**
Tender Lamb cutlets chargrilled with a herb and lemon butter glaze.

PAELLA

PAELLA MARINERA (Seafood Paella) **\$25.60/pp**
Paella with seasonal gourmet vegetables, mussels, calamari and shrimps.

PAELLA DE POLLO Y CHORIZO (Chicken & Chorizo Paella) **\$25.60/pp**
Paella with seasonal gourmet vegetables, chicken and chorizo.

PAELLA MIXTA (Combination Paella) **\$25.60/pp**
Paella with seasonal gourmet vegetables, chorizo, chicken, mussels, calamari and shrimps.

- A minimum order of 2 people applies.

ENSALADAS - SALADS

GREEK SALAD **\$13**
The always popular greek salad, with fetta cheese and olives.

ROCKET PROSCIUTTO **\$14**
Our very popular rocket salad with prosciutto.

OLIVES BOCCONCINI **\$14**
Italian inspired salad, with baby spinach, olives and bocconcini cheese.

RICOTTA & PUMPKIN **\$14**
Baby spinach with roasted pumpkin, caramelized onions, sundried tomatoes and ricotta cheese.

CHICKEN CAESAR **\$14**
The classic Chicken Caesar salad, with bacon and croutons.





SIGNATURE PIZZA MEDIUM \$18* LARGE \$23

GORGONZOLA PEARS

Pears, Gorgonzola Cheese, Walnuts, Baby Rocket and Parmesan.

SOUVLAKI LAMB

Roasted Lamb Fillets, Baby Spinach, Fetta, Potato, Rosemary and Tzatziki sauce.

PROSCIUTTO

Prosciutto, Roma Tomatoes, Parmesan Cheese, Baby Rocket.

HOT & SPICY

Roasted Capsicum, Red Onion, Pepperoni, Chorizos, Jalapenos & Chilli.

SMOKED SALMON

Smoked Salmon, Capers, Red Onion, Pepper & Sour Cream.

VEG DELUXE

Artichokes, Roasted Capsicum, Mushroom, Eggplant, Pumpkin, Parmesan & Honey with Mustard Dressing.

POTZA

Potato, Gorgonzola, Parmesan Cheese, Caramelized Onions.

CHEESE DELUXE

Grana Padana, Mozzarella, Ricotta, Fetta, Camembert.

SPINACH RICOTTA

Olives, Ricotta, Red Onions, Spinach, Semi-dried Tomatoes.

PORTUGUESE CHICKEN

Chicken Fillets, Roasted Capsicum, Caramelized Onion, Portuguese Sauce & Shallots.

AVOCADO CHICKEN

Chicken Breast, Mushroom, Roma Tomatoes, Fetta and Avocado.

BBQ DUCK

Duck Fillets, Baby Spinach, Shallots, Mixed Leaf, on a Sweet BBQ Base.

THE FRENCH STYLE

Shaved Ham, Sliced black olives, Mushrooms, Bocconcini and Truffle Oil.

*Gluten free Pizza base available, extra \$5

TRADITIONAL PIZZA MEDIUM \$17* LARGE \$22

MARGARITA

Tomato and Mozzarella.

HAWAIIAN

Ham and Pineapple.

SUPREME

Mushrooms, Capsicum, Onions, Pepperoni, Ham, Cabanosi, Pineapple.

CAPRICCIOSA

Ham, Mushrooms, Olives, Anchovies (optional).

NAPOLITANA

Cheese, Tomatoes, Olives, Anchovies, Garlic, Oregano.

AUSSIE

Mushrooms, Bacon, Cabanossi and Egg.

BELLA

Roma Tomatoes, Bocconcini and Basil.

BBQ CHICKEN

Chicken Breast, Red Onion, Mushrooms and BBQ sauce.

SEAFOOD SPECIAL

King Prawns, Octopus, Calamari, Oregano.

MEXICAN

Onion, Capsicum, Chilli, Pepperoni, Bacon, Mushrooms.

AMIGOS

Sweet corn, Beans, Beef Mince, Guacamole and Jalapenos.

AL CAPONE

Lamb Sausage, Mascarpone, Spinach, Roma Tomatoes, Harissa sauce.

GARLIC PRAWNS

King Prawns, Red Onion, Cherry Tomato, Camembert, Shallots (Garlic Base)

*Gluten free Pizza base available, extra \$5

PASTA

PASTA BOLOGNESE

Delicious spaghetti in traditional bolognese sauce

\$14

BOSCAIOLA

Tortellini with bacon and mushrooms in a rich cream sauce with shallots and parmesan cheese.

\$16

MEAT BALL

Meat balls with spaghetti in traditional bolognese sauce.

\$16

MARINARA

Spagetti with seafood in a rich tomato sauce, with oregano and parmesan cheese.

\$17

RAVIOLI OSSOBUCCO

Homemade ravioli filled with backstrap lamb Ossobucco in savoury sauce.

\$17

RAVIOLI SPINACH

Homemade ravioli, filled with Spinach and Ricotta cheese.

\$17

MILANO

Penne with sundried tomatoes, chicken and mushrooms served with a creamy pesto sauce.

\$17

POSTRES - DESSERTS

TARTA DE QUESO DE NUEVA YORK (NY Cheese Cake) \$7.80

New York cheesecake served with fresh cream.

PASTEL SELVA NEGRA (Black Forest Cake) \$7.80

Black Forest cake, served with fresh cream.

PASTEL DEL DIA (Cake of the day) \$7.80

Ask our staff about our daily specials.

CHURRO (Churro) \$7.80

Crispy traditional Spanish dessert, sprinkled with sugar and cinnamon and served with a rich hot chocolate dip.

PIZZA DE FRESA (Strawberry Pizza) \$12.80

Delicious pizza topped with melted chocolate, fresh Italian mascarpone cheese, fresh strawberries and icing sugar.

*Optional - shot of Baileys sprinkled on you pizza for \$2.

PIZZA DE PLÁTANO (Banana Pizza) \$12.80

Delicious pizza topped with melted chocolate, fresh Italian mascarpone cheese, sliced bananas and icing sugar.

*Optional - shot of Baileys sprinkled on you pizza for \$2.