

Starters

Pan

Rustic Bread drizzled with Olive Oil
\$2

Garlic Bread

\$4

Bruschetta

Toasted sourdough bread with diced tomatoes and Spanish onion with basil infused olive oil (V)
\$8

Halloumi

Grilled halloumi staked with Zucchini and capsicum (GF, V)
\$13

Fresh Oysters half dozen \$16 and one dozen \$30

Stuffed Oysters

Fresh oysters served with jalapeño and melted cheese
\$14

Scallops

Grilled scallops served on basil pesto
\$14

Ceviche

White fish stake with avocado, red onion and red chili
\$15

Antipasto Plate

Mixed Olives, Brie Cheese, beef sausages, mixed nuts, dried Apricots and bread
\$20

Vegetable Plate

Mixed Olives, Brie Cheese, mixed vegetables, mixed nuts, dried Apricots and bread
\$20

Tapas

Potato Fries

Deep fried potatoes served with aioli or spicy tomato salsa (V)
\$10

Bolognese Arancini ball

Mixture of risotto rice, cheese, bolognese
rolled in breadcrumbs and lightly fried served with spicy aioli
\$10

Crispy Whitebait

Fried whitebait served with garlic aioli and lemon
\$12

Tortilla

Light mixture of eggs, potato, capsicum and feta (GF, V)
\$13.50

Beef Sausages

Beef sausages cooked with chat potatoes and Spanish onions (GF, V)
\$14.50

Spicy Meatballs

Traditional Spanish meatballs in a spicy tomato salsa (GF)
\$13

Seafood Croquettes

Creamy mixture of potatoes, seafood, Spanish herbs
Rolled in bread crumbs and lightly fried served with spicy aioli
\$13

Creamy Mushrooms

Mushrooms sautéed in garlic, chili and cream
\$14

Baby Octopus

Baby octopus marinated in chef special sauce (GF)
\$15

Chicken Skewers

Marinated Chicken Skewers served with salad aioli (GF)
\$14

Tapas

Calamari's Fries

Salt & pepper squid served with chips and aioli
\$14.50

Prawns Fries

Salt & pepper prawns served with chips & aioli
\$16

Spicy Mussels

Pot of fresh black mussels cooked in a traditional Spanish salsa (GF)
\$18

Garlic Prawns

Pan fried garlic prawns served with slice of bread
\$16.50

Prawns in tomato salsa

Pan fried prawns served in a spicy tomato salsa served with slice of bread
\$17.50

Chicken, Mussels, prawns in tomato salsa

Pan fried chicken, mussels, prawns and olives in spicy tomato salsa (GF)
\$17

Poultry & Meat

Beef

Char grilled beef marinated in chimichurri served with Green leaf salad (GF,H)
\$16.50

Lamb

Char grilled lamb marinated in chimichurri served with Green leaf salad (GF,H)
\$19

Spanish/Moroccan style Chicken Breast

Tender piece of chicken breast marinated in Spanish & Moroccan herbs served on a bed of vegetables accompanied with mint yoghurt dressing (GF,H)
\$20

Spicy Whole Chicken with Chips

Chef special spicy slow cooked whole chicken served with chips
\$25

Camembert & Avocado Chicken

Stuffed chicken breast with Camembert cheese and avocado served with vegetables and creamy sauce (H)
\$22

Grilled Meat Platter

Assortment of Meat (chicken, lamb, beef and beef sausages) cooked in the chef's special spices (GF, H)
\$27

Pastas

Chicken & Prawns Penne

Pan fried prawns, chicken & chili, simmered in a rich Napolitano sauce

With a touch of cream

\$22

Mixed vegetables pasta

Mixed vegetables cooked in spicy Napolitano sauce

\$18

Tuna Penne pasta

Tuna cooked with Spanish onion

\$18

Green Penne pasta

Chicken, spinach and green peas cooked in a penne pasta

\$18

Creamy white sauce pasta

Pan fried chicken simmered in a cream and cheese

\$22

Spaghetti Marinara

Mix of fresh seafood simmered in a spicy tomato salsa

\$20

Seafood Fettuccini

Mix of fresh seafood tossed bianco style with olive oil, garlic and fresh herbs

\$24

Spinach and ricotta Ravioli

Ravioli simmered in a rich Napolitano sauce with touch of cream (V)

\$18

Seafood

Fish and Chips with salad

Basa fish (Grilled/Battered/Crumbed) \$14

Barramundi fillet skin off \$17

Flathead fillet \$22

Seafood Risotto

Fresh seafood cooked in a spicy tomato salsa and Arborio rice

\$22

Seafood Platter

Squid, Prawns, Octopus and mussels served on hot sizzlers (GF)

\$24

Crispy Crumb Platter

Calamari, fish, Prawns and fish balls served with green leaf salad and chips

\$25

Atlantic Salmon

Pan fried crispy skin salmon with creamy pea risotto

\$25

Seafood Hotpot

Blue swimmer crab, prawns, mussels, octopus and squid

Served in a tomato & saffron broth with rustic bread

\$28

Whole Rainbow Trout

Grilled or Crispy whole Rainbow Trout served with fresh vegetables, potatoes and garlic basil pesto sauce on top (GF)

\$30

Chef's Special Seafood Platter

Blue Swimmer crab, Prawns, Mussels, Octopus and Squid served with watermelon salad (GF)

\$32

Paella

Blue swimmer crab, prawns, squid, mussels, fish in saffron Arborio rice (GF)

Paella for one \$23 or Paella for two \$40

Side Dishes

Green leaf salad

Mixed green leaf, tomatoes, cucumber and Spanish onions tossed in white Balsamic vinaigrette
\$8

Pumpkin Salad

Mixed green leaf, pine nuts and roasted pumpkin topped with wrinkle feta
\$10

Tomato and Olives Salad

Tomato, feta and olives in extra virgin olive oil
\$12

Seafood & Watermelon Salad

Mixed of seafood, watermelon and cucumber topped with mint
\$15

Bowl of Chips

\$8

Dessert

Tiramisu cake with ice cream

\$10

Rice Pudding



\$12