

BREAKFAST



eggs benedict

poached eggs, grilled ham, toasted focaccia topped with hollandaise sauce

14

eggs royale

poached eggs, smoked atlantic salmon, toasted focaccia, asparagus spears topped with hollandaise sauce

14

eggs florentine

poached eggs, wilted spinach topped with hollandaise sauce

12

eggs as you like them

grilled bacon, tomato and mushrooms

13

eggs mediterranean

scrambled eggs with roasted tomato, grilled peppers, mushrooms topped with fetta cheese

13

liquid works

eggs with grilled bacon, sausage, mushrooms, wilted spinach, tomato and potato hash brown

16

french toast

crispy bacon and maple syrup

13

doorstop toast

served with strawberry jam and apricot jam

6

porridge

served with apple and maple syrup

9

fresh fruits

served with yoghurt and honey

10

crepès

served with lemon and sugar

9

TAPAS



prawns char-grilled with garlic and chilli	12.5
prawn tortillitas with mint yoghurt	12.5
calamari with green apple aioli	10.5
mussels with white wine and garlic	9.5
grilled octopus with parsley and lemon	11.5
toasted salted almonds	5.5
zucchini fritto with yoghurt dressing	8.5
saganaki fried with lemon and roquette	10
sautéed mushrooms in butter and white wine	8.5
persian fetta and grilled bread	12.5
grilled artichoke hearts and persian fetta	11.5
saffron rice cakes filled with manchego sheep's cheese	8.5
spanish marinated stuffed olives	9.5
chorizo served warm with potato and mint salad	10
albondigas meatballs with rich tomato sauce	9.5
lamb cutlets with fresh lime	4 ea
chicken drumettes romesco char-grilled 4 per serve	10.5
chicken albondigas with saffron and almond sauce	9.5
sweet pork empanadas	8.5
roasted pork with cauliflower volute	9.5
bowl of chilli served in house cut potato skins (hot)	9.5



STARTERS

grilled bread and olive oil, balsamic vinegar	6
garlic bread	5
dips with grilled bread	10
south pacific oysters natural	½ doz 15.50 doz 27
south pacific oysters kilpatrick	½ doz 15.50 doz 27

COCA (SPANISH PIZZA)

flat open tart, crispy base flavoured with cumin thyme & lemon

grilled mediterranean vegetables, pesto & manchego cheese	12.5
prosciutto, roma tomato, basil and manchego cheese	13.5
smoked salmon, baked spanish onion rings and goats brie	15.5
tomato and basil topped with fetta cheese	12.5

PASTA

vegetarian lasagna	18.5
layered with char grilled eggplant, zucchini, roasted tomatoes and grilled capsicum finished with saffron béchamel sauce	
spring bay mussels	25.5
served with pearl pasta, garlic, chorizo & caper sauce	
mushroom risotto	18.5
made with the great porcini, lightly seasoned with black truffle oil	
tiger prawn ravioli	28.5
soft home-made pockets of pasta filled with prawn farce, seasoned with spain's most famous manchego sheep's cheese and finished with romesco sauce	

MAINS



open steak sandwich

250gm prime scotch topped with fresh salad and baked spanish onion rings, served with thick house cut chips

16

rib eye steak

char-grilled 400gm primo aged on the bone steak, served on creamy mash potato, finished with spicy tomato and garlic sauce, garnished with beef jus

30



eye fillet

with pancetta and seasonal vegetables, garnished with walnut and paprika cream, finished with a red wine jus

31



lamb rack

twice-cooked with almond milk, sweet potato, fresh thyme and roasted garlic and served with cauliflower puree

30



ocean trout

pan-fried with pea and parsnip puree, finished with chorizo oil

28



fresh seafood paella

saffron rice, smoked paprika, prawns, mussels, pippies, fish, baked oysters and chorizo

33



crisp roasted chicken breast

with fennel, celery, apple and spanish onion salad, finished with chorizo oil.

28

roasted pork

fennel shallot and apple compote, served with cauliflower and almond volute

28



SALADS

caesar	15.50
parmesan cheese, bacon, egg, anchioves and traditional dressing	
with grilled chicken	extra 2.5
with avocado	extra 2
grilled pear and crisp prosciutto	14
lightly dressed wild roquette and blue cheese aioli	
smoked salmon	14
stacked with roquette, baked caramelized spanish onion rings capers and spanish sherry dressing	
char-grilled king prawn	28
avocado and cucumber ribbons with olive oil and fresh lemon dressing	

SIDES

bowl of chilli (hot)	8.5
house cut potato skin	6.5
garden salad	6.5
mash potato	6.5
bowl of chips	6.5
grilled bread	3

DESSERTS

icky sticky date pudding	10
served with caramel sauce and ice cream	
bombe alaska	15
chocolate brownie topped with ice-cream and italian meringue flambé at your table	
toasted marshmallow	10
flambé at your table with ice cream and doused with chocolate sauce	
raisin torrijas with honey and walnuts	10
brioche dipped in egg and vanilla batter, pan fried and served with walnut ice cream	
cheese plate	19
goats foie marge brie served with baguette and dried peach	