

SHARE PLATES

TAPAS

SPICED ALMONDS - [almendras]

with house made spice mix (GF)(V)

MARINATED OLIVES - [acientunas]

house made citrus & herb marinade (GF)(V)

CRUMBED OLIVES - [acientunas fritas]

Stuffed with goats cheese (V) (GF)

CRISPY SPICED POTATO - [patatas bravas]

with paprika, manchego cheese, red pepper & tomato sauce (GF)(V)

CROQUETTES - [croquetas]

Four cheese croquettes, red pepper & tomato sauce (GF)

extra croquetas + 3

EMSPANADAS - [empanadas]

Chorizo & soffrito, red pepper & tomato salsa extra empanadas + 3.5

MEATBALLS - [albondigas]

Beef & chorizo, manchego cheese, red pepper and tomato sauce, crisp bread (GFO) +1.5

5 PAELLA BALLS - [bombas]

Chicken & chorizo rice balls, stuffed with San Simon cheese, s/w lemon yogurt extra bombas +4

7

MUSSELS - [mejillones]

Steamed black mussels, with tomato, garlic & spring onion s/w charred garlic sourdough (GFO) +1.5

9

CALAMARI - [calamares]

Fennel salt & aioli (GF)

9

CRISPY TACOS - [tostadas]

crispy taco w rainbow slaw & coriander (GF) choice of

14

beef brisket

pulled pork

smoked chicken

garlic prawn +4

14

CREAMY MUSHROOMS - [setas]

sautéed mushrooms, Pedro Ximenez creme, soft egg, manchego cheese, & crisp bread (V) (GFO) +1.5

16

SPANISH OMELETTE - [tortilla]

Confit onion & potato, bacon, red pepper, manchego cheese (gf)

16

VEGETARIAN BURGER

Crisp crumbed eggplant on a brioche bun with beetroot relish, grilled haloumi cheese, crisp lettuce, shoestring fries

16

BEEF BURGER

Smokey beef brisket, beetroot relish, bread & butter pickles, chipotle mayo, crisp lettuce, on brioche bun, shoestring fries

16

CHICKEN BURGER

Crumbed chicken, brioche bun, chipotle mayonnaise, crisp lettuce, shoestring fries

19

BEEF BROTH - [caldo]

Beef bone broth, pulled beef brisket, zucchini noodles, broccolini, spring onion, chilli (GF) (DF)

GNUDI

Spinach & ricotta gnudi, lightly spiced samfaina, manchego cheese (V)(GF)

ADD SALMON FILLET**ROASTED CHICKEN** - [pollo asado]

1/2 roasted Chicken, roasted seasonal vegetables, jamon crumbs and a creamy mushroom, sherry sauce (GFO)

200G RIB FILLET - [filete de costilla]

Rib fillet steak, garlic butter, shoestring fries & green salad (GFO)

ALMUERZE

LUNCH

ADICIONES

SIDES

COZ SALAD

[ensalada verde] (GFO) - 9

Crisp coz, jamon crumbs, manchego cheese, citrus dressing

ROASTED SPROUTS

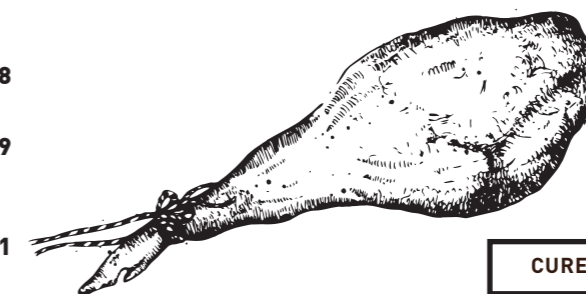
[repollitos] (GF)(V) - 12

Charred brussels sprouts, romesco sauce, manchego cheese

ROAST VEGETABLES

[verduras asadas] (GF)(V) - 12

Roast seasonal vegetables, feta, crisp sage, garlic, buttermilk dressing



CURED HAM

JAMÓN

JAMÓN SERRANO

Sweet & soft 'Mountain Ham' (40g), crusty bread, grated tomato, garlic

16

JAMÓN IBÉRICO

Rich & nutty Iberian Ham (40g), crusty bread, grated tomato, garlic

18

PALETA IBÉRICO DE BELLOTA

Acorn fed Ibérico Ham, 2 yr maturation (40g), crusty bread, grated tomato, garlic (GFO) +1.50

22

ENSALADAS

SALADS

BROCCOLI SALAD (V) (DF) (GF)

Raw broccoli slaw, cashew nut cream, currants, spiced almonds & soft herbs

17

QUINOA SALAD (GF)

Roasted squash, quinoa, persian feta, spinach, dill, almonds & roasted shallots

17

CAULIFLOWER SALAD (GF)

w bacon, celery, spring onion, chives & a french mustard yoghurt dressing

17

ADD SMOKED CHICKEN

4

ADD SLOW COOKED LAMB

4

ADD BEEF BRISKET

4

ADD PULLED PORK

4

SINGLE OR SHARED

PAELLA

SEAFOOD PAELLA - [de marisco] (GF)

King prawns, calamari, black mussels, clams, cherry tomatoes, onion, saffron bomba rice

CHICKEN PAELLA - [de pollo] (GF)

Chicken, chorizo, mushroom, sugar snap peas, cherry tomato, onion, red peppers, saffron bomba rice

VEGETABLE PAELLA - [de verduras] (GF)(V)

Mushroom, sugar snap peas, cherry tomato, onion, red peppers, broccolini, saffron bomba rice (GF)(V)

Single

19

Share

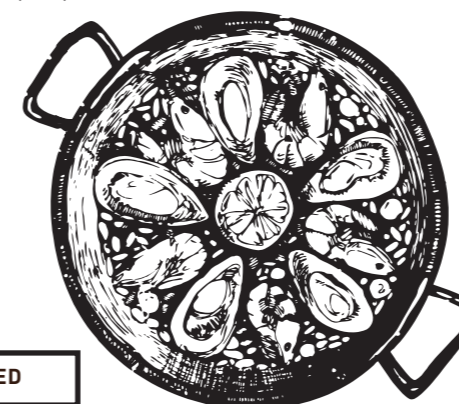
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17

45

16

43



UNDER 12YRS

KIDS MENU

- All Meals 9 -

CHICKEN & CHIPS

Served with salad

FISH & CHIPS

Served with salad

CHEESY BEEF NACHOS**ZUCCHINI SPAGHETTI**

Served with sauteed Mediterranean vegetables



BEBIDAS FRÍAS

COLD DRINKS

Coke, Zero, Sprite, Lift	4	Mineral Water	8
		750ml Still / Sparkling	
Hermosa Iced Tea	5.5	Ginger Beer	5
Ask your server for today's flavour		330ml	
Freakshake	9	Juice	5
Ask your server for today's flavour		Orange, Pineapple, Apple, Cranberry, Grapefruit	

CERVEZA

BEER

Ambar Especial Lager	9	Yenda IPA	9
Zaragoza, ESP		India Pale Ale, NSW	
Estrella Damm Pilsner	9	Brick Lane Lager	8.5
Barcelona, ESP		Melbourne, VIC	
Ambar Negra Dark Lager	11	Brick Lane Pale Ale	8.5
Madrid, ESP		Melbourne, VIC	
Ambar 1900 Pale Ale	9	Corona	8.5
Zaragoza, ESP		Cerveza, MEX	
Hermosa Lager	7.5	XXXX Gold	7
360ml, AUS		Mid-strength, QLD	
Yenda Pale Ale	8	James Boags	9
360ml, AUS		Premium Lager, TAS	
Cascade Light	6	Stone & Wood	9
2.4%, TAS		Pacific Ale, NSW	

OTHERS

Pressmans Cider	8.5	Brookvale Union	15
Apple, 360ml, AUS		Ginger Beer, 500ml	
The Hills	8.5	Rekoderlig	10
Pear Cider, AUS		Strawberry & Lime, SWE	

VINO

ESPUMOSO / SPARKLING

Emily Brut Cuvee	9	41
NV, King Valley, VIC		
Paul Cheneau Cava	11	50
NV, Santa fe del Penedes, ESP		
Moet	-	90
NV, Epernay, FRA		

BLANCO / WHITE

Conde Valdemar	9	41
Verdejo, 2017, White Rioja, ESP		
Vina San Juan Blanco	9	41
Chardonnay Verdejo, 2016, La Mancha, ESP		
La Maschera	10	48
Pinot Grigio, 2018, Limestone Coast, SA		
Alauda	10	48
Moscato, Sav Blanc, 2014, Calatrava, ESP		
Tai Nui	10	48
Sauvignon Blanc, 2017, Marlborough, NZ		
Twilight	10	48
Chardonnay, 2016, Adelaide Hills, SA		
Jim Barry 'The Lodge'	11	50
Riesling, 2017, Clare Valley, SA		
Shaw & Smith	-	58
Sauvignon Blanc, 2018, Adelaide Hills, SA		
Primer Motivo	-	58
Verdejo, 2015, Castrillo de la Vigo, ESP		

ROSA / ROSE

Torres	8	38
Rose, 2016, Penedas, ESP		
Chalmers	9	41
Rosato, 2016, Heathcote, VIC		
Vinaceous 'Salome'	10	48
Tempranillo Rose, 2017, Geographe, WA		

ROJO / RED

Earthworks	9	41
Shiraz, 2017, Barossa Valley, SA		
Vina San Juan Tinto	9	41
Merlot, Shiraz, Tempranillo, 2016, La Mancha, ESP		
Primo Estate	9	41
Merlot, 2017, Regional, SA		
Torres Coronas	10	48
Tempranillo Cabernet, 2015, Penedas, ESP		
6 ft 6	10	48
Pinot Noir, 2017, King Valley, VIC		
O'Leary Walker	11	50
Cabernet Merlot, 2015, McLaren Vale, SA		
Barossa Estate Wines	11	50
Cabernet Sauvignon, 2016, Barossa Valley, SA		
Wirra Wirra 'Catapult'	11	50
Shiraz, 2016, McLaren Vale, SA		
Barossa Estate Wines	11	50
GSM, 2016, Barossa Valley, SA		
The Matador	-	54
Garnacha, 2016, Barossa Valley, SA		
Ninth Island	-	54
Pinot Noir, 2017, Tamar Valley, TAS		
Vasse Felix	-	56
Cabernet Sauvignon, 2015, Margeret River, WA		

COFFEE / TEA

Espresso	4.0	Short Macchiato	4.0
Piccolo	4.0	Flat White	4.5
Cappuccino	4.5	Latte	4.5
Long Black	4.0	Chai Latte	4.5
Hot Chocolate	4.5	Affogato	5.5
Earl Grey	4.0	English Breakfast	4.0
Lemon	4.0	Green	4.0
Peppermint	4.0		