OLÉ LA VIDA
TAPAS MODERNAS

TAPAS.

THE WORD TAPAS COMES FROM *TAPAR*, SPANISH FOR *TO COVER*.

THE STORY GOES THAT LITTLE PLATES OF FOOD WERE ONCE USED TO COVER GLASSES OF WINE BETWEEN SIPS. THEN SOMEWHERE ALONG THE WAY, THE COVER BECAME THE MAIN EVENT.

TODAY, TAPAS IS SIMPLY A WAY OF EATING THAT REFLECTS THE CULTURE OF SPAIN. DIVERSE, VIBRANT & MEANT TO BE SHARED.

PICAR

MANCHEGO 12 months semi-cured sheep cheese, crackers & santa teresa quince paste V, GFO 18

CABRA locally sourced goat's milk cheese, spanish grissini & fig jam V, GFO 18

MEZCLA traditional spanish cheese of sheep, cow & goat milk with crackers & guindillas V, GFO 18

ACEITUNAS ALIÑADAS mixed marinated spanish olives VE, GF 8

SOURDOUGH 2 slices of toasted sourdough with extra virgin olive oil & plum salt VE, GFO 7

PAN CON TOMATE grated tomato, garlic, olive oil & 3 slices of sourdough VE, GFO 11

QUESOS assorted spanish cheeses, marinated olives, quince paste, crackers & grissini V, GFO 35

GILDAS (3) spanish boquerones, white anchovies, green olives & guindilla skewers GF, DF 15

CURED MEATS

JAMÓN IBÉRICO muñoz rojo jamón ibérico, olive oil GF, DF 19

WAGYU CECINA cloth aged wagyu beef mbs 6-9 GF, DF 20

JAMÓN SERRANO muñoz rojo jamón serrano, olive oil GF, DF 14

TRUFFLE SALAMI squid ink & truffle infused salami with guindillas GF, DF 16

SOBRASADA soft cured pork seasoned with paprika served with sourdough DF, GFO 20

SURTIDO assorted spanish cured meats with marinated olives, guindillas & sourdough DF, GFO 43

MARISCOS

OSTRAS DEL PACÍFICO (4) served natural or with cava vinegar GF, DF 22

CEVICHE DE ATÚN tuna, orange, chilli, shallot, crispy bread DF, GFO, I 23

PULPO pan-fried octopus, chorizo, chat potato, paprika hummus GF, DFO, I 27

SARDINAS la narval spanish sardines & tomato sofrito GF, DF 23

CALAMARES fried baby squid, fennel salt, aioli DF, LG, I 22

GAMBAS (3) butterflied jumbo prawns, herb butter, paprika oil GF, DFO, A 22

10% WEEKEND SURCHARGE | 20% PUBLIC HOLIDAY SURCHARGE

MÁS TAPAS.

APERITIVOS

PATATAS BRAVAS traditional potatoes with brava sauce V, DF, LG 14

CORDERO (2) grilled lamb rump skewer, chimichurri GF, DF 20

MORUNO (2) grilled chicken skewers & mojo rojo GF, DF 16

TORREZNOS crispy pork belly, seville orange glaze, green olives DF, LG 24

TORTILLA DE PATATAS spanish omelette topped with sobrasada & guindillas GF, DF 19

CHORIZO Y MORCILLA (2) skewers served over spanish onion relish & sourdough DF, GFO 18

ALBÓNDIGAS beef & chorizo meatballs, manchego, sourdough GFO 23

CROQUETA DEL DÍA ask for today's special 18

COLIFLOR FRITA fried cauliflower, yogur de romero, paprika dressing V, DFO, LG 14

VERDURAS

BROCCOLINI grilled broccolini, pistachios & romesco VE, GFO 15

CHIPS shoestring fries with paprika salt & shaved manchego V, LG, DFO 15

CRUSHED POTATO crispy baby chat potato with garlic & manchego LG, DFO 15

SETAS sautéed mushrooms, truffle butter, manchego V, GF, DFO 17

ENSALADA mixed leaf salad with house dressing VE, GF 13

RACIONES.

MAINS SERVED WITH CHOICE OF ANY 2 VERDURAS

CARNE 89
600g dry-aged diamantina black angus sirloin on the bone, mbs 3+ with chimichurri GF, DF

POLLO ASADO 72
free range whole chicken, butterflied & pan roasted, served with mojo verde GF, DF

PESCADO 78
crispy skin butterflied barramundi, grilled whole & finished with mojo rojo & mojo verde GF, DF

MARISCADA TOWER 165
a dozen coffin bay oysters served natural with tuna ceviche, crackers, butterflied roasted prawns (4), fried baby squid & grilled octopus tentacles GF, DFO, M



PAELLA.

A SPANISH CLASSIC BUILT ON SAFFRON RICE, RICH STOCK & COOKED OVER FLAME.

EACH PAELLA IS FINISHED WHEN THE *SOCARRAT* IS READY - THE PRIZED, GOLDEN LAYER OF RICE AT THE BASE OF THE PAN THAT GIVES THE PAELLA ITS SIGNATURE TEXTURE & DEEP FLAVOUR.

FAR FROM BURNT, IT'S THE MARK OF A PAELLA COOKED JUST RIGHT.

MARISCOS king prawns, calamari, mussels & clams M, GF, DF 65

MIXTA chicken, king prawns, calamari & morcilla M, GF, DF 69

POLLO chicken, chorizo, pan fried capsicum & guindillas GF, DF 58

VERDURAS mushrooms, asparagus, artichokes, broadbeans & roasted capsicum VE, GF 52

POSTRES.

DESSERT

LEMON TART zesty lemon curd & fluffy meringue on butter pastry base served with vanilla gelato & milk crumb V 17

CREMA CATALANA citrus spiked rich custard topped with brûlée V, GF 16

CINNAMON CHURROS with your choice of dulce de leche or warm chocolate sauce V 15

BASQUE CHEESECAKE burnt basque cheesecake, berries, almond praline, chocolate sauce & vanilla gelato V, GF 17

BANQUET MENUS.

SABOR | 69PP

PAN CON TOMATE VE, GFO
ACEITUNAS ALIÑADAS VE, GF
COLIFLOR FRITA V, LG, DFO
GAMBAS GF, DFO, A
MORUNO GF, DF
PATATAS BRAVAS V, DF, LG
POLLO ASADO GF, DF
CRUSHED POTATO LG, DFO

ADD CINNAMON CHURROS V +$5 PP

MIN. 2 GUESTS

FLAMENCO | 89PP

PAN CON TOMATE VE, GFO
JAMÓN SERRANO GF, DF
OSTRAS DEL PACÍFICO GF, DF
CROQUETA DEL DÍA
CORDERO GF, DF
PAELLA MIXTA M, GF, DF
SETAS V, GF, DFO
LEMON TART V

MIN. 2 GUESTS

GF GLUTEN FREE | **GFO** GLUTEN FREE OPTION | **LG** LOW GLUTEN | **DF** DAIRY FREE | **DFO** DAIRY FREE OPTION
VE VEGAN | **V** VEGETARIAN | **M** MIXED SEAFOOD | **A** AUSTRALIAN SEAFOOD | **I** IMPORTED SEAFOOD