

Dine@Jezebelle
Tapas Wed - Sunday from 5:30pm
Breakfast Weekends from 8am
(08) 6278 3538 | www.jezebelle.com.au

Please advise staff of any allergies and/or dietary requirements prior to ordering. Although all efforts are made to accommodate known food allergies, 100% exclusion cannot be guaranteed.
10% surcharge on public holidays.
No substitutions, menu subject to seasonal change.
Vegetarian & gluten free available upon request (24hr notice required)

TO START

Olives, House marinated olive mix (v) (gf)

Chorizo, Grilled dry-aged pork sausage with lemon (gf)

TAPAS

Bruschetta, tomato & capsicum, ricotta, seeded sourdough (2pce) (v) (gfa)

Bola de paella, Prawn & chorizo paella balls with saffron aioli

Garlic Prawns, chorizo (gf)

Truffled mushroom donuts, pea labne & porcini salt (v)

RACIONES

Pork belly with anise pear puree, pickled plum (gf)

FOR THE TABLE

Patatas bravas, Spanish potato wedges with house made tomato sauce & aioli (v)

Seasonal **Warm salad** (v) (gf)

DESERT

Churros, dulce de leche (v)

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Vegetarian

TO START

Olives, House marinated olive mix (v) (gf)

Daily bread, House dukkah, olive oil & balsamic

TAPAS

Bruschetta, tomato & capsicum, ricotta, seeded sourdough (v) (gfa)

Charred artichoke, black olive, parsley, lemon feta (gf)

Truffled mushroom donuts, pea labne & porcini salt (2pce) (v)

RACIONES

Vegetable tagine quinoa, cocnut labne (gf)

FOR THE TABLE

Patatas bravas, Spanish potato wedges with house made tomato sauce & aioli (v)

Seasonal **Warm salad** (v) (gf)

DESERT

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Gluten free

TO START

Olives, House marinated olive mix (v)

Chorizo, Grilled dry-aged pork sausage with lemon

TAPAS

Bruschetta, tomato & capsicum, ricotta, GF bread (2pce)

Garlic Prawns, chorizo

Charred artichoke, black olive, parsley, lemon feta (v)

RACIONES

Pork belly with wet polenta & chimmichurri

FOR THE TABLE

Patatas bravas, Spanish potato wedges with house made tomato sauce & aioli (v)

Seasonal **Warm salad** (v)

DESERT

Mini taste plate

POSTRE

Churros , dulce de leche (v)	\$15
Tres Leches Pot , mixed berries, mascarpone (v) (gf)	\$15
Crema Catalana (v) (gf)	\$15
Taste Plate , tres leches slice, churros, crema catalana, turrón	\$15
Daily cakes & muffins , see wait staff	

WINTER WARMERS

Buttered Rum \$11

Cinnamon spiced rum, sugar, melted butter, hot water

Bourbon Spiked White Hot Chocolate \$13

Fraüss hot white chocolate with a shot of bourbon

Kahlua Hot Chocolate \$13

Fraüss hot chocolate with a shot of Kahlua

DESSERTAILS

Espresso Martini \$18

Kahlua, Vodka, Espresso

Liqueur Affogato \$14

Double espresso, icecream, baileys or frangelico & twist of candied orange

COFFEE

- Espresso \$3.00
- Double Espresso \$3.5
- Long Black \$4
- Flat White \$4
- Cappuccino \$4
- Café Latte \$4
- Chai Latte \$4.5
- Dirty Chai \$5
- Short Macchiato \$4
- Long Macchiato \$4.5
- Café Mocha \$4.5
- Hot Chocolate \$4.5
- White Hot Chocolate \$4.5
- Affogato \$6.5
- Iced Coffee \$4.5
- Iced Chocolate \$4.5
- Ice Cream scoop \$1
- Extra Coffee Shot \$0.5

TEA

- Black** \$4.5
- English Breakfast, Supreme Earl Grey, Malabar Chai
- Green, Oolong** \$4.5
- Honeydew Green, Oolong Rose,
- Herbal Infusion** \$4.5
- Lemongrass Ginger, Chamomile, Moroccan Mint,
- Fresh Ice Tea** \$4.5
- Hibiscus Lemon, Minty Strawberry

Our coffee is made with Bannister Downs full cream & skinny milk and locally roasted Crema Coffee. Almond and Soy milk available \$0.5extra