

Dine@Jezebelle
Wed - Sat Tapas from 5:30pm
Weekends Breakfast from 8:00am

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.

CHRISTMAS DAY LUNCH MENU

TO START

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

Chorizo semi curado, Grilled, with lemon (gf)

TAPAS

Tostadas Tomato, capsicum, basil & onion. ricotta (v) (gfa)

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

Garlic Chorizo Prawns (gf)

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

RACIONES

Chipotle pork belly with wet polenta & chimichurri(gf)

Chicken rellenos, breast wrapped in pancetta, chestnut, sage & onion stuffing, sweet potato mash, roast tomato sauce (gf)

FOR THE TABLE

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

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

DESSERT

Churros, dulce de leche (v)

POSTRE

Churros , dulce de leche (v)	\$15
White chocolate sour cream mousse , orange jelly,meringue & pistachio (gf)	\$15
Crema Catalana (v) (gf)	\$15
Taste Plate , tres leches slice, churros, crema catalana, turrón	\$15

DESSERTAILS

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

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