

## DESSERT

**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, mousse , crema catalana \$15

## LIQUID DESSERT

**Bourbon Spiked White Hot Chocolate** \$13  
Fraüss hot white chocolate with a shot of bourbon

**Espresso Martini** \$18  
Kahlua, Vodka, Espresso

**Minty Liqueur Hot Chocolate** \$13  
Fraüss hot chocolate with a shot of Crème de menthe

**Liqueur Affogato** \$14.5  
Double espresso, icecream, Baileys or Frangelico

## LIQUEURS & APERITIFS

Cardenal Cisneros Pedro Ximénez **Sherry** \$9

2008 Niepoort Late-Bottled Vintage **Port** \$17

Talijancich 1961 Solero **Muscat** \$22

Quinta do Vallado 10 Year Old Tawny **Port** \$18

## COFFEE

Espresso \$3

Double Espresso \$3.5

Long Black, Flat White, Latte, Cappucino \$3.8

Chai Latte, Mocha \$4.5

Hot Chocolate, White Hot Chocolate \$4.5

Short Macchiato \$3.8

Long Macchiato \$4.5

Dirty Chai \$5

Affogato \$6

Iced Coffee or Chocolate \$4.5

Extra Coffee Shot, Soy or Almond milk \$0.5

Icecream Scoop \$1

Almond / Soy milk / extra espresso shot \$0.5

*\$0.5extra, Large size \$0.8 extra Stevia available*

*Our coffee is made with Bannister Downs full cream & skimmed milk and locally roasted Crema Coffee*

## TEA

English Breakfast, Supreme Earl Grey, Malabar Chai, Darjeeling, Green, Oolong Rose, Lemongrass Ginger, Chamomile, Peppermint \$3.8

## FRESH ICED TEA

Hibiscus Lemon \$4.5  
Minty Strawberry

## JUICES

Cold pressed preservative free from Michael Bros.  
Orange, Apple, Ginger Apple & Lime, Strawberry Lemonade \$5.9

## 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.

(v) vegetarian (ve) vegan (gf) gluten free (gfa) gluten free available upon request

10% surcharge on public holidays

<b>Jezebelle Platter</b> Olives, jamon, 2 bola de paella, 2 mushroom donut, lavosh & pickles (no substitutions)	\$30
<b>Charcuteria Platter</b> Jamon, Cantimpalo, chorizo, lavosh & pickles (no substitutions)	\$30

### TAPAS

DailyBread(gfa)	\$3
Salted butter (gf)	\$2
House dukkah, olive oil & balsamic (ve) (gf)	\$3
Oyster with tabasco, finger lime & shallot or lemon (gf)	\$4.5ea, \$24/6
Olives, House marinated olive mix (ve) (gf)	\$8
House pickles (ve)	\$4
Cantimpalo, Spanish style salami (gf) (per 50g)	\$8
Jamon, shaved Spanish ham (gf) (per 50g)	\$10
Chorizo semi curado, Grilled, with lemon (gf)	\$11
Bola de paella, prawn & chorizo paella ball, saffron aioli	\$4ea, \$14/4p
Croquetta of the week (see specials slip)	\$4ea, \$14/4p
Truffled mushroom donut, pea labne & porcini salt (v)	\$4ea, \$14/4p
Mixed leaf, sherry vinegar dressing (gf)(v)	\$8
Patatas Bravas, house made bravas sauce & aioli (v)	\$12
Seasonal Warm salad (see specials slip)	\$12

### SMALL PLATES

Sliders (all with leaf, tomato & aioli)	
Paprika lamb with scarmorza, pancetta & onion	
BBQ pork with jalepeno mayo & guacamole (gfa)	
Grilled chicken, guacamole, pancetta (gfa)	\$10ea
Quesadillas (4pce)	
Refried beans & mozzarella, with sour cream(v)	\$12
Or Shredded beef, jalepenos & cheese, with aioli	\$15
Or Jamon, manchego & salsa verde, with aioli	\$16
Tostadas (4pce)	
Tomato, capsicum, basil & onion. ricotta (v)	\$14
Or Zucchini, king oyster mushroom & black olive, lemon feta (v)	\$16
Or White anchovy, shallot, cucumber & parsley	\$18
Calamares, baby squid stuffed with chicken, corn & herbs. Grilled tentacles, couscous salad	\$22
Garlic Prawns, chorizo, bread (gfa)	\$20
LARGE PLATES	
Vegetable Tagine, quinoa, coconut labne (ve) (gf)	\$26
Chipotle Pork belly, wet polenta, chimichurri (4pce) (gf)	\$32
Marinated Lamb, herbed beans, pebre & minted yoghurt	\$32
Seafood special, (see specials slip)	Market price