

## DESSERT

<b>Churros</b> , dulce de leche (v)	\$15
<b>Tres Leches Pot</b> , mixed berries, mascarpone (v) (gf)	\$15
<b>Crema Catalana</b> (v) (gf)	\$15
<b>Taste Plate</b> , tres leches slice, churros, crema catalana, turrón	\$15

## LIQUID DESSERT

<b>Bourbon Spiked White Hot Chocolate</b> Fraüss hot white chocolate with a shot of bourbon	\$13
<b>Espresso Martini</b> Kahlua, Vodka, Espresso	\$18
<b>Minty Liqueur Hot Chocolate</b> Fraüss hot chocolate with a shot of Crème de menthe	\$13
<b>Liqueur Affogato</b> Double espresso, icecream, Baileys or Frangelico & candied orange peel	\$14.5

## LIQUEURS & APERITIFS

Cardenal Cisneros Pedro Ximénez <b>Sherry</b>	\$9
2008 Niepoort Late-Bottled Vintage <b>Port</b>	\$17
Talijancich 1961 Solero <b>Muscat</b>	\$22
Quinta do Vallado 10 Year Old Tawny <b>Port</b>	\$18

## COFFEE

Espresso	\$3
Double Espresso	\$3.5
Long Black, Flat White, Latte, Cappucino	\$4
Chai Latte, Mocha	\$4.5
Hot Chocolate, White Hot Chocolate	\$4.5
Short Macchiato	\$4
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	\$4.5
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## FRESH ICED TEA

Hibiscus Lemon	
Minty Strawberry	\$4.5

## 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 (gf) gluten free (gfa) gluten free available upon request

10% surcharge on public holidays

**Jezebelle Platter** Olives, jamon, 2 bola de paella, 2 mushroom donut, lavosh & pickles (no substitutions) \$30

### TAPAS

<b>DailyBread</b> (gfa)	\$3
Lescure salted or flavoured butter (gf)	\$2
House dukkah, olive oil & balsamic (v) (gf)	\$3
<b>Oyster</b> with apple vinaigrette or lemon (gf)	\$4.5ea
<b>Olives</b> , House marinated olive mix (v) (gf)	\$8
<b>House pickles</b> (v)	\$4
<b>Cantimpalo</b> , Spanish style salami (per 50g)	\$8
<b>Jamon</b> , shaved Spanish ham (per 50g)	\$10
<b>Chorizo semi curado</b> , Grilled, with lemon (gf)	\$11
<b>Bola de paella</b> , prawn & chorizo paella ball, saffron aioli	\$4ea, \$14/4p
<b>Croquetta</b> of the week	\$4ea, \$14/4p
<b>Truffled mushroom donut</b> , pea labne & porcini salt (v)	\$4ea, \$14/4p
<b>Barbeque pork taco</b> with guacamole, jalepeno mayo & corn	\$8ea

### SIDES (all gf& v)

<b>Mixed leaf</b> , sherry vinegar dressing	\$8
<b>Seasonal Warm salad</b>	\$12

### SMALL PLATES

<b>Sliders</b>	
Paprika lamb with haloumi, pancetta & onion (gfa)	
Grilled chicken, guacamole, pancetta(gfa)	\$10ea
<b>Quesadillas</b> (4pce)	
Scarmorza, tomato & basil, with onion jam (v)	\$12
Refried beans, chorizo & mozzarella, with sour cream	\$15
Jamon, manchego & salsa verde, with aioli	\$15
<b>Bruschetta</b> , tomato & capsicum, ricotta, seeded sourdough (2pce)(v)(gfa)	\$14
<b>Calamares</b> , grilled, marinated squid with aioli (gf)	\$15sm/\$20lg
<b>Garlic Prawns</b> , chorizo, bread (gfa)	\$18

### LARGE PLATES

<b>Vegetarian Tagine</b> , quinoa, coconut labne (v) (gf)	\$24
<b>Chipotle Pork belly</b> , wet polenta, chimmichurri (4pce) (gf)	\$27
<b>Beef cheek ragu</b> , cauliflower puree (gf)	\$28
<b>Chicken Rellenos</b> , breast wrapped in pancetta	\$28
<b>Patatas Bravas</b> , house made bravas sauce & aioli	\$12
<b>Charred artichoke</b> , preserved lemon fetta, olive	\$12