

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 & candied orange peel

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 \$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

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 (ve) vegan (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

Charcuteria Platter Jamon, Cantimpalo, chorizo, lavosh & pickles (no substitutions) \$30

TAPAS

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| 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

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| 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 |