

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

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
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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 (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

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