

Jezebel Lunch 12noon-3pm Fri to Sun

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

TAPAS

Oysters with apple vinaigrette or lemon (gf)	\$4.5ea
Olives, House marinated olive mix (v) (gf)	\$8
Chorizo semi curado, Grilled, with lemon (gf)	\$11
Jamon, shaved Spanish ham (per 50g)	\$10
Daily Bread (2pce) (gfa)	\$3
Lescure salted or flavoured butter (gf)	\$2
House dukkah, olive oil and balsamic	\$3
Barbeque pork taco with guacamole, jalepeno mayo & corn	\$8
Bola de paella, prawn & chorizo paella ball with saffron aioli	\$4ea, \$14/4p
Croquetta of the week	\$4ea, \$14/4p
Truffled mushroom donut, pea labne & porcini salt (v)	\$4ea, \$14/4p
Patatas Bravas, Spanish potato wedges with house made tomato sauce & aioli (v) (gf)	\$12
Quesadillas (4pce) Scarmorza, tomato & basil (v)	\$12
Refried beans, chorizo & mozzarella	\$15
Jamon, manchego & salsa verde	\$15

LARGE PLATES

Sourdough, Turkish bread or gluten free sandwich (gfa)	
Steak with sundried tomato butter, onion relish, tomato & mixed leaves	\$15
Chicken, avocado, tomato, bacon & mixed leaves	\$15
Bruschetta, tomato & capsicum, ricotta, seeded sourdough (2pce) (v) (gfa)	\$14
Seasonal Warm salad (v) (gf)	\$12
Quinoa salad with spinach, fresh herbs, almonds & poached egg dressing (v) (gf)	\$12
Add salmon or chicken (\$5.5)	
Calamares, grilled squid with garlic aioli, bravas & mesculin (gf)	\$20
Garlic Prawns, chorizo, bread (gfa)	\$18
Lamb Burger with halloumi, bacon, tomato, aioli & bravas (gfa)	\$20
Beer battered fish of the day with bravas, house made tartare & mesculin (gfa)	\$20
Chipotle Pork belly, wet polenta, chimmichurri (4pce)	\$27

POSTRE

Churros , Spanish doughnuts with dulce de leche	\$15
Tres Leches Pot , with berries and mascarpone (gf)	\$15
Crema Catalana (v) (gf)	\$15
Taste plate , tres leches slice, churros, crema catalana, turrón	\$15
Daily cakes & muffins , see wait staff	

LIQUID DESSERTS

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

COFFEE

Espresso	\$3
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
with baileys or frangelico	\$14.5
Iced Coffee	\$4.5
Iced Chocolate / Mocha	\$4.5
Ice Cream scoop	\$1
Extra Coffee Shot	\$0.5

TEA

English Breakfast, Supreme Earl Grey, Malabar Chai, Darjeeling, Honeydew Green, Oolong Rose Lemongrass Ginger, Chamomile, Moroccan Mint	\$4.5
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FRESH ICE TEA

Hibiscus Lemon, Minty Strawberry	\$4.5
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MILKSHAKES

Available in Caramel, Banana, Vanilla, Chocolate Strawberry or Coffee	\$6.9
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JUICES

Cold pressed preservative free from Michael Bros. Orange, Apple, Ginger Apple & Lime, Strawberry Lemonade	\$5.9
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Our coffee is made with Bannister Downs full cream & skinny milk and locally roasted Crema Coffee.
Almond / Soy milk / extra espresso shot \$0.5extra, Large size \$0.8 extra Stevia available