

DESSERTAILS

Buttered Rum \$11

Cinnamon spiced rum, sugar, melted butter, hot water

Bourbon Spiked White Hot Chocolate \$13

Fraüss hot white chocolate with a shot of bourbon

Kahlua Hot Chocolate \$13

Fraüss hot chocolate with a shot of Kahlua

Espresso Martini \$18

Kahlua, Vodka, Espresso

Liqueur Affogato \$14

Double espresso, icecream, baileys or frangelico

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

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

Talijancich 1961 Solero **Muscat** \$18

COFFEE

Espresso \$3.00

Double Espresso \$3.5

Long Black \$3.8

Flat White \$3.8

Cappuccino \$3.8

Café Latte \$3.8

Chai Latte \$4.5

Dirty Chai \$5

Short Macchiato \$3.8

Long Macchiato \$4.5

Café Mocha \$4.5

Hot Chocolate \$4.5

White Hot Chocolate \$4.5

Affogato \$6.5

Iced Coffee \$4.5

Iced Chocolate \$4.5

Ice Cream scoop \$1

Extra Coffee Shot \$0.5

TEA

\$3.8

English Breakfast, Supreme Earl Grey, Malabar Chai,

Darjeeling, Honeydew Green, Oolong Rose

Lemongrass Ginger, Chamomile, Moroccan Mint

FRESH ICE TEA

\$4.5

Hibiscus Lemon, Minty Strawberry

MILKSHAKES

\$5.9

Available in Caramel, Banana, Vanilla, Chocolate

Strawberry or Coffee

JUICES

\$5.9

Cold pressed preservative free from Michael Bros.

Orange / Apple / Ginger Apple & Lime /

Strawberry Lemonade

Our coffee is made with Bannister Downs full cream & skinny milk and locally roasted Crema Coffee.
Almond and Soy milk available \$0.5extra

Q&A

How long have you been here? 8 years in May 2018

Can I come and just have a drink? Yes, we are licensed for liquor without a meal.

Do you do tapas for breakfast? No, the menu is a la carte.

Can I have champagne with breakfast? Absolutely, it's 12 o'clock somewhere isn't it?

What sort of specials do you have? Friday Spanish wine 25% off, Sunday Sangria \$10

Dine@Jezebelle Wed - Saturday
Tapas from 5:30pm &
Breakfast Weekends from 8am

(08) 6278 3538 | www.jezabelle.com.au

* No other offers and discounts are available on Valentines day
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.

Gluten free or vegetarian option available
(24hrs notice required)

(v) vegetarian (gf) gluten free

Valentine's Day set menu
\$45pp

4 Oysters

with tabasco, finger lime & shallot or lemon (gf)

Jezebelle platter for 2

Olives, jamon, 2 paella balls, 2 mushroom donut, tapa & pickles

Orange confit salmon

with green beans, potato and almond (gf)

Chipotle pork belly

with wet polenta & chimichurri (gf)

Seasonal Warm Salad (v) (gf)

White chocolate sour cream mousse

with summer fruits & pistachio (v) (gf)

Spanish wine pairing
\$30pp

Paul Cheneau 'Lady of Spain' Brut Cava NV, Penedès, Spain

Move over Prosecco! Crystal-clear, greenish colour with golden highlights. Fine and constant bubbles forming a great rosary on the top of the glass. A fresh with good acidity is balanced with very subtle floral undertones and flavours of creamy pastries.

2015 Telmo Rodriguez 'Basa' Blanco, Rueda, Spain

Sour granny smith apple, zesty lime/citrus, and a slightly grassy/vegetal element mark the flavor of this wine, which has a gush of tart acidity and a crystal clean finish. Alcohol is mild, hardly noticeable, yet the wine has surprising body for a light white.

2014 Torres Ibericoss Tempranillo, Catalunya, Spain

Opaque cherry red. Rich fruit aromas (cherry, black plum jam) with spicy (green peppercorn) and smoky notes. Intense, warm, with firm tannins nicely structured by oak aging and a backbone of subtle fruit acidity.