

JEZBELLE

EVENING MENU

ENTRÉE

BREAD (V) (GFA) house dukkha, with EVOO & balsamic or whipped chipotle butter	\$6
plain	\$4
GUACOLMOLE CHIPS , corn tortilla chips	\$8

TAPAS

OLIVE , (V) (GFA), house marinated	\$8
BOLA DE PAELLA , prawn & chorizo paella balls, with saffron aioli	\$4ea
SMOKED HOCK CROQUETTES , with harissa dipping sauce	\$4ea
MUSHROOM CROQUETTES , (V), lemon zest, with chipotle aioli	\$4ea
STICKY CHICKEN WINGS , (two wings a serve)	\$6ea
PAN FRIED MILD CHORIZO , (GFA), semi curado with lemon	\$8
FRESHLY SLICED JAMON (50g) (GFA)	\$12

FAVOURITES

CHICKEN TACOS , with coleslaw & chipotle chilli mayo	\$16
PAPRIKA FISH TACOS , with rocket, jalapenos & lime yoghurt	\$16
GRILLED JACKFRUIT TACOS (V) , with corn salad, coriander & avocado	\$16
CHICKEN SLIDER , with pancetta, scarmorze, guacamole, salad & sliced tomato	\$10
LAMB SLIDER , with scarmorze, caramelized onions, salad & sliced tomato	\$10
JACKFRUIT SLIDER (V) , with manchego cheese, salad, sliced tomato, pickles & barbecue sauce	\$10

PULLED BEEF QUESADILLAS,

with jalapenos & manchego with aioli	\$16
GRILLED ZUCCHINI QUESDILLAS (V) , with manchego & dukkha	\$16

MAINS TO SHARE

PAELLA ALA VALENCIA , meat & fish paella with chicken, chorizo, prawns & mussels, garnished with home-made marinated capsicum & parsley	\$32
GRILLED LAMB CUTLETS , served on a carrot & fennel puree	\$32
CHICKEN ROULADE , filled with jamon & manchego cheese on creamy corn with lime & coriander sauce	\$28
BRAISED PORK BELLY , on a spiced sweet potatoes puree, Julienne of nashi pears & herbs	\$28
FISH OF THE DAY , served with jalapenos & lime yoghurt with grilled veggies	\$30
GRILLED PUMPKIN (V) , served with barley, labneh, mint pine nuts & balsamic vinaigrette	\$20
CHEESE BOARD , Chef's selection of 3 cheeses, seasonal fruit, lavosh	\$35

SIDES (V) \$10

PATATAS BRAVAS , crispy traditional bravas potatoes served with aioli
GARDEN SALAD (VE) , mix leaves with tomatoes, cucumber & BV
MAPLE ROASTED BABY CARROTS , served with labneh & house dukkha
CHAR GRILLED CORN ON CAB , pan fried in chipotle butter finished with lime & Coriander

DESSERTS \$15

CHURROS

coated in cinnamon sugar served with dulce de leche dipping sauce

SEMIFREDDO

mix berries lemon & roasted almonds semifreddo

TRADITIONAL CREMA CATALANA

with its original crispy layer of caramelized sugar

SALTED CHOCOLATE DOLCHE DE LECHE

served with Alfa ores biscuits, Roasted Almonds, Vanilla Ice-cream & Dolce de Leche Sauce

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 w a shot of Crème de menthe

LIQUEUR AFFOGATO \$14

Double espresso, icecream, Baileys or Frangelico

LIQUEURS & APERITIFS

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

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

Talijancich 1961 Solero **Muscat** \$22