

JEZEBELLE

on James

TAPAS

BREAD (V) (GFA)	\$4.00
with dukkha, extra virgin olive oil and balsamic	\$6.00
with whipped chipotle butter	\$6.00
HOUSE MARINATED OLIVES (V) (GFA)	\$8.00
PAN FRIED MILD CHORIZO (GFA)	\$10.00
FRESHLY SLICED JAMON (GFA) (50g)	\$12.00
CORN TORTILLA CHIPS	\$8.00
with house guacamole	
BOLA DE PAELLA	\$4.00 ea
prawn and chorizo paella balls with saffron aioli	
SMOKED HOCK CROQUETTES	\$4.00 ea
with harissa dipping sauce	
MUSHROOM CROQUETTES (V)	\$4.00 ea
with lemon zest and chipotle aioli	
STICKY CHICKEN WINGS	\$6.00
two sticky chicken wings per serve	
PATATAS BRAVAS	\$10.00
crispy traditional bravas potatoes with aioli	
CHAR GRILLED CORN ON THE COB	\$10.00
pan fried in chipotle butter, with lime and coriander	

FAVOURITES

CHICKEN TACOS	\$16.00
two tacos with coleslaw and chipotle mayo	
PAPRIKA FISH TACOS	\$16.00
two tacos with rocket, jalapeños and lime yoghurt	
GRILLED JACKFRUIT TACOS	\$16.00
two tacos with corn salad, coriander and avocado	
CHICKEN SLIDER	\$10.00
one grilled chicken slider with pancetta, mozzarella, guacamole, salad and sliced tomato	
LAMB SLIDER	\$10.00
one lamb slider with mozzarella, caremalised onions, salad and sliced tomato	
JACKFRUIT SLIDER (V)	\$10.00
one grilled jackfruit slider with manchego cheese, pickles, barbecue sauce, salad and sliced tomato	
PULLED BEEF QUESADILLA	\$16.00
with jalapeños, manchego and served with aioli	
GRILLED ZUCCHINI QUESADILLA	\$16.00
with manchego cheese and dukkha	
JEZEBELLE TASTING BOARD	\$32.00
selection of olives, chorizo, turkish bread, dukkha, jamon, local cheese, paella balls with saffron aioli	

MAINS

PAELLA ALA VALENCIA	\$32.00
with chicken, chorizo, prawns, and mussels, garnished with house marinated capsicum and parsley	
BRAISED PORK BELLY	\$28.00
with spiced sweet potato puree, julienne pears and herbs	
GRILLED HALF MOUNT BARKER FREE RANGE CHICKEN	\$24.00
marinated in garlic, lemon and paprika with patatas bravas and garlic aioli	
BRAISED BEEF CHEEKS IN RED WINE	\$28.00
with soft polenta braised spinach pancetta and red wine jus	
FISH OF THE DAY	\$30.00
with grilled vegetables and jalapeños and lime yoghurt	
GRILLED PUMPKIN (V)	\$20.00
with barley, labneh, mint, balsamic vinaigrette and pine nuts	
CHEESE BOARD	\$35.00
chef's selection of three cheeses with seasonal fruit and lavosh	

COCKTAILS

SANGRIA.....	\$18.00
garnacha, orange liqueur, apple, orange and lemonade	
JUG.....	\$45.00
ESPRESSO MARTINI.....	\$18.00
kahlua, vodka and espresso	
FRUIT TINGLE.....	\$18.00
vodka, orange liqueur, raspberry cordial and lemonade	
AGUA DE VALENCIA.....	\$18.00
cava, gin, vodka, orange juice and sugar syrup	
APPLE AMAZING.....	\$18.00
pomme verte, vodka, apple juice, mint, lime and salt	
COSMOPOLITAN.....	\$18.00
vodka, orange liqueur, cranberry juice and lime	
ELDERFLOWER SPRITZER.....	\$18.00
gin, elderflower syrup, lime and soda	
MARGARITA.....	\$18.00
tequila, orange liqueur, lemon and lime	
TEQUILA SUNRISE.....	\$18.00
tequila, orange juice and grenadine	
MOJITO.....	\$18.00
white rum, lime, sugar, soda and mint	
WHITE RUSSIAN.....	\$18.00
kahlua, vodka and cream	
BLOODY MARY.....	\$18.00
vodka, jalapeños, tabasco, smoked paprika, lime juice, worcestershire and tomato juice	

BEERTAILS

MICHELADA.....	\$14.00
corona, lemon, lime, worcestershire and tabasco	
LEMON SHANDY.....	\$14.00
beer of choice, traditional lemonade and lemon wedge	
COUP DE VILLE.....	\$18.00
beer of choice, tequila, lime juice, orange juice and orange liqueur	

MOCKTAILS

BERRY BREEZER.....	\$11.00
raspberry juice, apple juice, lemon juice, mint and lemonade	
MANZANA.....	\$11.00
apple juice, lime, salt and lemonade	
MINTY FIZZ.....	\$11.00
lime, mint, sugar, apple juice and soda	
FIESTA.....	\$11.00
lime, elderflower syrup, apple juice and soda	
SHIRLEY TEMPLE.....	\$11.00
orange juice, grenadine and lift	

SOFT DRINKS

COKE, COKE ZERO.....	\$4.50
SPRITE, LIFT LEMON.....	\$4.50
DRY GINGER ALE.....	\$4.50
SODA WATER, TONIC WATER.....	\$4.50
LEMON LIME AND BITTERS.....	\$5.50
STILL / SPARKLING WATER.....	\$6.00
