BOTELLÓN

TAPAS & WINE BAR

Due to the close proximity of neighbouring residence,
we have a strict 9.45pm closing time.

Kitchen closes 8.30pm, last drinks 9.20pm.

15% surcharge on public holidays.
10% surcharge on Sundays.

Happy Hour
4pm-5pm daily
1 x drink +
1 x pintxo

COCKTAIL $23

Aperol Spritz

London Lemonade

Margarita

Red Sangría

French Martini

MOCKTAIL $21

Mint Lemonade

WINE $19

House Sparkling,

White, Rosé or Red

BEER $13

Estrella Pint

PINTXOS

A classic Spanish snack served on a skewer

Jamón Serrano, tomato

Duck pâté, baby figs

Chorizo, tomato

Brie, quince

Anchovy, whipped roe

One drink per person at a time

MADE IN HOUSE

COLD...

Freshly shucked oyster (TAS), cucumber mignonette 33/65

Sourdough, whipped garlic & chive butter ..... 7 p.p

Marinated olives 11

Duck liver pâté, fig, walnut, charred bread 26

Heirloom tomatoes, Olasagasti anchovies, chilli oil 27

Stracciatella, poached pear, aged balsamic, mint, flatbread 24

Babaganoush, peppers, olive, sumac, aleppo oil, flatbread 24

SLICED MEATS & CHEESES

Sliced fresh to order

12 month Manchego 24

Triple Cream Brie 20

Jamón Serrano 22

Salame 22

Choose 2 for 31 / Choose 3 for 37

BOCADOS...

Small fun bites

Jamón & Manchego croquettes - 2 pieces 18

Anchovy toast, whipped roe, chives - 2 pieces 18

Grilled scallop (WA), sobrasada butter - 3 pieces 29

SPARKLING WATER COMPLIMENTARY

TO ORDER

HOUSE TAPAS...

Our most classic dishes

Lightly battered baby calamari, aioli 22

Patatas bravas, aioli 18

Garlic prawns (WA), chilli, olive oil, lemon 31

Eggplant chips, queso Ibérico, truffle honey 21

Charred cabbage, almond purée, caper butter, migas 25

Chorizo, smoked yoghurt, paprika oil, chive 22

Baked saganaki cheese, salsa agridulce, orégano 33

Octopus (WA), chickpea, chimichurri, tomato 38

Paella

w/ housemade stock, sofrito

Chorizo Y Pollo | chorizo, chicken, chimichurri 65

Mariscos (WA) | Prawn, scallop, octopus, chorizo, chipotle aioli 78

Verde | Mushroom, artichoke, zucchini 56

allow 30-45 minutes

FROM THE GRILL...

Cooked over open flame for extra flavour

Market fish w/Spanish salsa verde 56

Spatchcock, mojo rojo, lemon oil, sage 50

Braised short ribs w/beef jus, paprika oil, spring onion .. 48

300g Black Onyx SB5 Striploin, tomato salsa 65
+ add chimichurri 5

Sides

Charred cabbage, almond purée, caper butter, migas 25

Patatas bravas, aioli 18

Mixed radicchio & cos lettuce salad, lime dressing, manchego 20

Wednesday Tapas Night

$53 P.P

Includes 4 dishes + a glass of house wine or beer.

Menu changes every fortnight!

STANDARD BANQUET

4 or more people.....75 p.p.
essential for 8+

Marinated olives

Sourdough, whipped garlic & chive butter

Stracciatella, poached pear, aged balsamic, mint

Babaganoush, peppers, olive, sumac, aleppo oil

Cured meats, pickles

Chorizo, smoked yoghurt, paprika oil, chive

Patatas bravas, aioli

Eggplant chips, queso ibérico, truffle honey

Chorizo Y Pollo Paella

Dessert:
Churros, chocolate sauce

PREMIUM BANQUET

6 or more people.....98 p.p.
essential for 8+

Freshly shucked oyster (TAS), cucumber mignonette
1p.p.

Marinated olives

Sourdough, whipped garlic & chive butter

Stracciatella, poached pear, aged balsamic, mint

Babaganoush, peppers, olive, sumac, aleppo oil

Cured meats, pickles

Chorizo, smoked yoghurt, paprika oil, chive

Patatas bravas, aioli

Eggplant chips, queso ibérico, truffle honey

Garlic prawns (WA), chilli, olive oil, lemon
1p.p.

Choice of paellas:
Chorizo Y Pollo | Mariscos (WA) | Verde

Dessert:
Churros, chocolate sauce

APERITIF

Spanish Cava 16
(sparkling)

Spritz of Choice 20
all served w/ processco & soda

Aperol
Campari
Chambord

Red Sangría 24
Red wine, brandy, orange

Atardecer 24
Tequila, mango, cherry, pomegranate

Spanish Beer on Tap 12
Estrella - Lager
Rosa Blanca - Hoppy Lager

SPARKLING WATER COMPLIMENTARY

BEER & SPIRITS

Estrella 12
Rosa Blanca 12
Peroni Nastro Azzurro 3.5% 10
Nort - Non Alcoholic Beer 0% 11

Hendrick's Gin 16
Dry Ink Gin 16
Sloe & Berry Ink Gin 16
Tanqueray Gin 15
Bombay Sapphire Gin 15

Espolón Tequila Blanco 16
Don Julio Tequila Blanco 17

Malpaso Pisco Independiente 40° 16

Vodka O 15
Grey Goose Vodka 18

Mount Gay Rum 15
Sailor Jerry Spiced Rum 15
The Kraken Black Spiced Rum 15

Maker's Mark Kentucky Bourbon Whisky 15
Jameson Irish Whiskey 15
Glenmorangie Highland Single Malt Scotch Whisky 12 years 17
The Macallan Highland Single Malt Scotch Whisky 12 years 19

Frangelico 14
Disaronno Amaretto 14
Baileys Original Irish Cream 14
Kahlúa 14
Licor 43 14

WINE

SPARKLING

Charles Heidsieck Champagne, Brut Réserve	168
Bianca Vigna, Prosecco	17 - 62
Chandon, Brut	17 - 62
Lonia, Cava	16 - 59

WHITE

Marc Brédif, Vouvray (Chenin Blanc), Loire Valley, France 2024	17 - 65
Javier San Pedro Ortega 'Las Levantadas', Tempranillo Blanco, Rioja 2025	17 - 66
Abellio, Albariño, Rías Baixas, Spain 2024	18 - 70
Mandrarossa, Fiano, Sicily 2025	15 - 55
Shaw + Smith, Sauvignon Blanc, Adelaide Hills 2026	17 - 68
Kelvedon Estate, Sauvignon Blanc, East Coast Tasmania 2025	17 - 67
J. de Villebois, Pouilly-Fumé (Sauvignon Blanc), Loire Valley, France 2024	18 - 82
Mesh, Riesling, Eden Valley 2025	16 - 56
La Pierrelée, Chablis, Burgundy, France, 2023	18 - 82
Kelvedon Estate, Chardonnay, East Coast Tasmania 2024	17 - 70
Cape Mentelle, Chardonnay, Margaret River 2023	17 - 67
Henschke 'Innes', Pinot Gris, Adelaide Hills 2026	17 - 66
Best's Pinot Grigio, Great Western, VIC 2026	15 - 60

WINE

ROSÉ

Conde Valdemar, Garnacha & Mazuelo, Rioja, Spain 2024	15 - 59
Cape Mentelle 'Sixteen Hectares', Grenache, Margaret River 2026	17 - 66

RED

Kelvedon Estate, Pinot Noir, East Coast Tasmania 2024	17 - 70
Kelvedon Estate '*Block 5*', Pinot Noir, East Coast Tasmania 2020	90
Nanny Goat, Pinot Noir, Central Otago NZ 2024	17 - 66
Sangre de Toro, Garnacha, Catalunya Spain 2023	15 - 55
Javier San Pedro Ortega 'Otra Historia', Tempranillo & Viura, Rioja, Spain 2024	17 - 65
Coronas, Torres, Tempranillo, Catalunya Spain 2022	16 - 58
Eguíluz Reserva, Tempranillo, Rioja, Spain 2021	17 - 65
Best's, Sparkling Shiraz (served chilled), Great Western, VIC 2021	17 - 60
Cape Mentelle 'Trinders', Cabernet Merlot, Margaret River 2022	16 - 62
Yalumba 'Paradox', Shiraz, Barossa Valley 2024	18 - 74
Trediberri, Barbera d'Alba (chilled optional), Piedmont, Italy 2025	16 - 61
Ricasoli, Chianti Classico, Brolio, Tuscany 2024	20 - 85
Terrazas de los Andes, Malbec, Mendoza, Argentina 2023	17 - 64

COCKTAILS

Limoncello Spritz | limoncello, prosecco 15

Red Sangría | red wine, brandy, orange 24

White Sangría | white wine, brandy, apple, ginger 24

Passionfruit Martini | vodka, passionfruit, elderflower, pineapple 24

Atardecer | tequila, mango, cherry, pomegranate 24

Basil Smash | basil infused gin, lemon, cucumber 24

La Pearfecta | pear infused vodka, elderflower, lychee, lemon 24

London Lemonade | gin, elderflower, lemon, soda 24

French Martini | pineapple, vodka, chambord 24

Margarita | tequila, lime, cointreau (chilli optional) 24

Roja Dora | gin, Chambord, lime, raspberry, pomegranate 24

Pine & Coco Mojito | rum, pineapple, coconut, lime, mint 24

Pisco Sour | pisco, lime, bitters 24

Aperol or Campari or Chambord |
Aperol/Campari/Chambord, prosecco, soda 20

CLASSIC COCKTAILS AVAILABLE UPON REQUEST

MOCKTAILS

20

Passionfruit Mocktini
passionfruit, vanilla, pineapple, cranberry, lime, tonic

Mint Lemonade
mint, orange, pineapple, ginger beer

The Hummingbird
hibiscus, lychee, agave, orange, lemon, soda

By The Shore
watermelon, lychee, cucumber

Tarde de Sol
Mango, cherry, pomegranate

SODA

6

Bundaberg Ginger Beer | Sprite

Coke | Coke No Sugar

Lemon, Lime & Bitters | Ginger Ale

Raspberry Fizz: Sprite & Red Cordial

BOTELLÓN
TAPAS & WINE BAR

DESSERT MENU

Housemade churros, chocolate 19

Basque cheesecake, wild berry sorbet 21

Dark chocolate cremeux, almond crumble, berries 20

Affogato | ice cream w/ espresso 12
Add frangelico, baileys, amaretto or kahlúa 18

Assorted cheese plate w/ quince & crackers 20

Spanish Coffee | espresso, licor 43, freshly whipped cream 13

Pedro Ximénez Sherry | a traditional spanish dessert wine, intensely sweet & dark with flavours of raisins, dates & figs 15

Frogmore Creek, Ruby Pinot Noir | a Tasmanian fortified wine with rich flavours of toffee, cashews and blackberries held together by velvet tannins & tingly acid ..... 15 / 55

DESSERT COCKTAILS

Irish Alexander | Crème de cacao, Baileys, brandy, vanilla 23

Espresso Martini | Vodka, espresso, kahlúa, vanilla 23

Amaretto Sour | Amaretto, lemon, bitters 23