

BOCADOS MENU

Wednesday only/\$7 corkage

specials available/BYO Tuesday

PANES

Grilled Breads	5.90
Pan con tomate	8.90
Sobrasada	9.90

TAPAS small dishes to share

Olives marinated assortment	6.90
Jamon serrano on board with sourdough	13.90
Boquerones marinated white anchovies	16.90
Whitebait crispy fried with lemon and aioili	14.90
Champinones sherry mushrooms with mojo verde	14.90
Chorizo bbq with romesco sauce	13.90
Patatas Bravas aioili and tomato jam	11.90
Empanadas soft lamb, raisin ,egg and green olive	14.90
Chicharron crispy pork belly with chimmichurri	19.90
Buffalo Mozzarella tomato salad with basil and PX sherry vinegar	15.90
Alitas spanish fried chicken wings	15.90
Garlic prawns Bocados chilli garlic prawns	19.90
Albondigas meatballs with tomato oregano sauce and manchego cheese	15.90
Ensalada de casa leaf salad	12.90
BBQ squid market fresh with garlic lemon and chilli	18.90/24.90

RACIONES large dishes to share

Spanish Plate jamon, anchoas, olives, chorizo, manchego cheese, artichoke	25.90
Spanish tortilla traditional potato and egg cake with chorizo or grilled asparagus	16.90
Mejillones Tasmanian Spring Bay Black mussels in saffron sauce	23.90
Pato con naranja crispy skin duck leg with orange glaze and watercress	25.90
Pollo Asado garlic and paprika marinated 1/2 roast chicken potatoes and salad	25.90
Bocados Paella chorizo, prawn, mussels and chicken/vegetarian optional	21.90/27.90
Seco de cordero South American style slow cooked lamb shanks	21.90/27.90
BBQ spatchcock marinated with harissa	30.90
Chuleta de cerdo crumbed pork cutlet with apple and fig relish	27.90
Churrasco 375g Beef rib eye on the bone, potato and salad	32.90

POSTRE

Portugese tarts	6.90
Crema Catalana vanilla custard with orange segments	11.90
Chocolate mousse Belcolade chocolate with almond and Pedro Ximenez	12.90
Churros spanish donuts with hot chocolate and dulce de leche	12.90