

bocados

spanish kitchen

SPECIALS AVAILABLE | BYO WINE ONLY MONDAY TUESDAY WEDNESDAY \$10 CORKAGE

WE CHOOSE TO USE ORGANICALLY GROWN PRODUCE, CONSIDERING DAILY AVAILABILITY AND MARKET PRICE. FOR OUR FRUITS AND VEGETABLES, WE WORK WITH ORGANIC FEAST, MAITLAND. THE EGGS WE USE ARE PASTURE FED, FROM "JUST BEEN LAID" AT ECCLESTON IN THE HUNTER VALLEY. OUR CHICKENS ARE CERTIFIED ORGANIC, FROM INGLEWOOD. TO NAME A FEW

IN THE (NEAR) FUTURE WE HOPE TO OFFER A 100% ORGANIC, BIODYNAMIC AND SUSTAINABLE MENU.

PANES, breads

PAN CON AJO garlic rubbed, grilled sourdough with extra virgin olive oil	7.90 NGF
PAN CON TOMATE grilled sourdough bread with garlic and tomato crush	11.90 NGF
JAMÓN SERRANO 18mths cured Spanish ham with grilled sourdough	16.90 NGF

TAPAS dishes to share

ACEITUNAS MIXTAS marinated assortment, anchovy stuffed, kalamata, sicilian green	6.90
ESPADÍN crispy fried white bait, chili flakes, lemon and aioli	16.90
ZANAHORIAS ALIÑADAS spiced organic carrots with oregano and mint	13.90
CHORIZO A LA ROMESCO grilled artisanal chorizo, romesco sauce	16.90
PATATAS BRAVAS crispy organic potatoes, aioli and house made tomato jam	13.90
CHAMPIÑONES field mushrooms, garlic butter and fino sherry	16.90
CARILLERAS DE TERNERA Y PURÉ DE COLIFLOR braised beef cheeks, PX sauce, cauliflower puree	23.90
CHICHARRÓN A LA SIDRA 275g of crispy pork belly with cider glaze	25.90
TORTILLA ESPAÑOLA traditional organic potato and egg cake	15.90
ALITAS DE POLLO spanish fried organic chicken wings	16.90
GAMBAS AL AJILLO wild, ocean caught prawns with chilli, garlic and grilled sourdough	23.90
ALBÓNDIGAS meatballs with tomato, oregano sauce, manchego cheese, grilled sourdough	15.90 NGF
ENSALADA DE CASA refreshing seasonal salad	11.90
CALAMARES A LA PLANCHA grilled marinated squid with garlic, lemon, chilli, grilled sourdough	23.90
PATO CON MEMBRILLO fried duck leg, coriander rice, quince paste	28.90 NGF
POLLO ASADO garlic and smoked paprika marinated roast organic chicken	30.90
BOCADOS PAELLA rodriguez brother's chorizo, spring bay tasmanian black mussels, wild ocean caught prawns, and chicken (VEGETARIAN PAELLA OPTIONAL)	26.90/ 35.90
SECO DE CORDERO south american style slow cooked lamb shank mojo verde	29.90
CHURRASCO grilled 300g sirloin steak and chimmichurri	30.90

NGF- NOT GLUTEN FREE

OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH, GLUTEN. WHILST ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE GUEST DIETARY NEEDS, WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE.