

bocados

spanish kitchen

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

BOCADOS BANQUETS ARE SERVED FOR BOOKINGS OF 4 AND MORE

BARCELONETA \$49 PER PERSON

ACEITUNAS MIXTAS marinated assortment, anchovy stuffed, kalamata, sicilian green

PLATO MIXTO Y PAN CON AJO share plate of jamón serrano, spanish salami, pickles, manchego cheese and garlic rubbed grilled sourdough

GAMBAS AL AJILLO wild, ocean caught prawns with chilli, garlic

ALBÓNDIGAS meatballs with tomato, oregano sauce, manchego cheese

PATATAS BRAVAS crispy organic potatoes, aioli and house made tomato jam

SECO DE CORDERO south american style slow cooked lamb shank, mojo verde

BOCADOS PAELLA rodriguez brother's chorizo, spring bay tasmanian black mussels, wild ocean caught prawns and chicken (VEGETARIAN PAELLA OPTIONAL)

POLLO TAPAS garlic and smoked paprika marinated roast organic chicken

SEVILLA \$56 PER PERSON

ACEITUNAS MIXTAS marinated assortment, anchovy stuffed, kalamata, sicilian green

PLATO MIXTO Y PAN CON AJO share plate of jamón serrano, spanish salami, pickles, manchego cheese and garlic rubbed grilled sourdough

GAMBAS AL AJILLO wild, ocean caught prawns with chilli, garlic

CHORIZO A LA ROMESCO grilled artisanal chorizo, romesco sauce

CALAMARES A LA PLANCHA grilled marinated squid with garlic, lemon, chilli

PATATAS BRAVAS crispy organic potatoes, aioli and house made tomato jam

SECO DE CORDERO south american style slow cooked lamb shank, mojo verde

PATO CON MEMBRILLO fried duck leg, quince paste

BOCADOS PAELLA rodriguez brother's chorizo, spring bay tasmanian black mussels, wild ocean caught prawns and chicken (VEGETARIAN PAELLA OPTIONAL)

MADRID \$65 PER PERSON

ACEITUNAS MIXTAS marinated assortment, anchovy stuffed, kalamata, sicilian green

PLATO MIXTO Y PAN CON AJO share plate of jamón serrano, spanish salami, pickles, manchego cheese and garlic rubbed, grilled sourdough

GAMBAS AL AJILLO wild, ocean caught prawns with chilli, garlic

CALAMARES A LA PLANCHA grilled marinated squid with garlic, lemon, chilli

CHAMPIÑONES field mushrooms, garlic butter and fino sherry

CHURRASCO grilled sirloin steak and chimichurri

PATO CON MEMBRILLO fried duck leg, quince paste

CHICHARRÓN A LA SIDRA crispy pork belly with cider glaze

BOCADOS PAELLA rodriguez brother's chorizo, spring bay tasmanian black mussels, wild ocean caught prawns and chicken (VEGETARIAN PAELLA OPTIONAL)

CHURROS spanish donuts with hot chocolate or dulce de leche

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.