

# COSECHA

## BY DARREN TAYLOR

### FOOD

#### LUNCH 12NOON - 3PM DAILY

BACADILLOS (SPANISH BAGUETTE) SERVED WITH SPANISH POTATO TORTILLA, ROAST CAPSICUM, TOMATO, SPANISH ONION AND ALIOLO \$12.50

BOCADILLOS (SPANISH BAGUETTE) SERVED WITH CRUMBED CHICKEN TENDERLOIN, BACON, CHEESE, TOMATO, LETTUCE, CHIPOTLE MAYO \$15.50

SPANISH KALE SALAD WITH CHORIZO, MANCHEGO CHEESE, HAZELNUTS AND ROASTED TOMATOES, SHERRY VINEGAR DRESSING \$11.80

CHARGRILLED CORN WITH CHIPOTLE AIOLI, QUESO AND LIME - TWO HALVES PER SERVE \$11.80

HOUSE MADE GUACAMOLE WITH JALAPENO, POMEGRANATE, FRESH LIME AND TOMATO SALSA, SERVED WITH TORTILLA CHIPS – SERVES 2 PEOPLE \$14.50

POLENTA & PARMESAN CHIPS ROMESCO SAUCE \$6/9.50

#### MEAT BOARDS 12NOON - 10PM DAILY

SELECTION OF SPANISH STYLE TERRINES, PATES, JAMON, CURED MEATS, OLIVES, PICKLES WITH IGGY'S BREAD

#### CHEESE 12NOON - 10PM DAILY

EXAMPLES ONLY - SELECTION WILL CHANGE DAILY \$12.50 FOR ONE, \$19.50 FOR 3, \$29.50 FOR 5

MONTE ENEBRO (SURFACE RIPENED BLUE MOULD CHEESE)

VALDEON (COW & GOAT)

MANCHEGO – AGED 6 MONTHS

EL ESPARTO MANCHEGO ARTESANO

SAN SIMON (SMOKED CHEESE)

MAHON CURADO – AGED 6 MONTHS

*Served with dried muscatels, fig paste, dried figs, fresh pear, roasted walnuts, pane croccante, and grissini*

#### AFTERNOON 3PM - 6PM DAILY

ALCACHOFAS MARINATED + CRUMBED ARTICHOKE \$7.50

MARINATED OLIVES \$5.00

POTATO CROQUETAS, ROMESCO SAUCE \$9.50

|  |          |
|--|----------|
| WHITE ANCHOVIES, OLIVE TAPENADE, GRILLED BREAD   | \$9.50   |
| PLATE OF SPANISH STYLE COLD CUTS WITH DILL PICKLES   | \$12.50  |
| HOUSE MADE GUACAMOLE WITH JALAPENO, POMEGRANATE, FRESH LIME AND TOMATO SALSA, SERVED WITH TORTILLA CHIPS – SERVES 2 PEOPLE | \$14.50  |
| POLENTA & PARMESAN CHIPS   | \$6/9.50 |
| ALFAJORES, SPANISH SHORTBREAD WITH DULCE DE LECHE  | \$6.00   |

### **DINNER SERVICE 6PM - 9.30PM**

#### **STARTERS**

|   |         |
|---|---------|
| GAMBAS AL AJILLO PEELED KING PRAWNS IN SIZZLING GARLIC AND CHILLI OIL | \$16.00 |
| ALBONDIGAS BEEF + PORK MEATBALLS IN OUR HOMEMADE TOMATO SAUCE         | \$15.00 |
| ALCACHOFAS MARINATED + CRUMBED ARTICHOKE – SERVING OF TWO             | \$14.00 |

#### **MAIN**

|  |                 |
|--|-----------------|
| SPANISH ROASTED FISH OF THE DAY WITH WHITE BEANS AND CHORIZO SERVED PLATED IN A PAPER BAG WITH POTATOES, FENNEL, PEAS              | \$25.50         |
| ROASTED WHOLE OR HALF CHICKEN SERVES WITH POTATOES, ROASTED CARROTS, ALMOND DUKKHA, PRESERVED LEMON AND CURRANTS – SERVED TO SHARE | \$24.00/\$38.00 |

#### **PAELLA STATIONS – TWO LARGE PAELLA STATIONS MANNED BY OUR CHEFS**

|   |         |
|---|---------|
| SEAFOOD/CHICKEN + CHORIZO PAELLA WITH FREE-RANGE CHICKEN, CALAMARI, PRAWNS, MUSSELS, ROASTED CAPSICUM, HERBS, LEMON, AND SPICES | \$18.00 |
| VEGETARIAN PAELLA WITH RED PEPPER, CHICKPEAS, TOMATOES, GREEN BEANS, GARLIC, SPICES AND LEMON                                   | \$16.00 |

#### **SIDES**

|  |          |
|--|----------|
| POLENTA & PARMESAN CHIPS ROMESCO SAUCE                 | \$6/9.50 |
| ROCKET/PEAR/ MANCHEGO SALAD RED WINE/ESCHALOT DRESSING | \$6/9.50 |
| IGGY'S BREAD + SALTED BUTTER                           | \$6.00   |

#### **DESSERTS**

|   |         |
|---|---------|
| WARM ALMOND TART, RHUBARB, VANILLA MASCARPONE   | \$14.00 |
| FLAN (SPANISH CRÈME CARAMEL)  | \$15.00 |
| ROASTED WHITE CHOCOLATE MERINGUE, LEMON CURD AND APPLE/CINNAMON COMPOTE, DULCE DE LECHE | \$16.00 |

# DRINKS

## DAILY FROM 12 NOON

### COFFEE/TEA

#### ESPRESSO COFFEE

|   |        |
|---|--------|
| RISTRETTO, SHORT BLACK                          | \$4.00 |
| FLAT WHITE, CAPPUCINO, CAFE LATTE, MOCHA, DECAF | \$4.50 |
| HOT CHOCOLATE                                   | \$4.50 |
| BABY CINO                                       | N/C    |

#### SELECTION OF TEAS

|   |        |
|---|--------|
| ENGLISH BREAKFAST, EARL GREY, ORANGE PEKOE, CAMOMILE, PEPPERMINT, GREEN TEA, GINGER AND LEMON | \$4.50 |
|---|--------|

### MILKS

|                      |
|----------------------|
| FULL, LITE, SOY      |
| WHITE, RAW, SUGARINE |

#### BEVERAGES NON-ALCOHOLIC – COLD

|   |        |
|---|--------|
| SAN PELLEGRINO SPARKLING MINERAL WATER 500ML  | \$5.75 |
| SAN PELLEGRINO SPARKLING MINERAL WATER 1L     | \$9.50 |
| AQUA PANNA STILL MINERAL WATER 500ML          | \$5.75 |
| SAN PELLEGRINO CHINOTTO 375ML CANS            | \$5.75 |
| SAN PELLEGRINO LIMONATA 375ML CANS            | \$5.75 |
| SAN PELLEGRINO ARANCIATA 375ML CANS           | \$5.75 |
| REMEDY KOMBUCHA GINGER & LEMON 330ML CANS     | \$8.75 |
| REMEDY KOMBUCHA RASPBERRY LEMONADE 330ML CANS | \$8.75 |
| COCA COLA, LIFT, SPRIT 375ML CANS VARIETIES   | \$4.50 |
| NU WATER PURE SPRING 600ML                    | \$4.50 |
| JUICE & CO 300ML OJ, APPLE, OJ/ APPLE/MANGO   | \$5.75 |

## BAR FROM 12NOON - CLOSE

|   | GLASS   |
|---|---------|
| SEGURA VIUDAS HEREDAD BRUT RESERVA NV                 | \$18.50 |
| SWAN BAY CUVEE BRUT                                   | \$11.50 |
| CASA GHELLER 'G' GOLD VALDOBBIADENE PROCECCO NV ITALY | \$13.50 |
| 2016 JACK & JILL PINOT GRIS BELLARINE PENINSULA       | \$11.95 |
| 2017 KUDOS BY PRINTHIE CHARDONNAY ORANGE              | \$12.50 |
| 2016 SWAN BAY ROSE BELLARINE PENINSULA                | \$12.50 |
| 2016 VALDEMOREDA TEMPRANILLO                          | \$11.50 |
| 2016 SWAN BAY PINOT NOIR BELLARINE PENINSULA          | \$13.50 |
| 2016 SWAN BAY SHIRAZ BELLARINE PENINSULA              | \$13.50 |

|   | <b>BOTTLE</b> |
|---|---------------|
| SEGURA VIUDAS HEREDAD BRUT RESERVA NV                 | \$75.00       |
| SWAN BAY CUVEE BRUT                                   | \$29.50       |
| CASA GHELLER 'G' GOLD VALDOBBIADENE PROCECCO NV ITALY | \$39.50       |
| 2016 JACK & JILL PINOT GRIS BELLARINE PENINSULA       | \$38.50       |
| 2017 KUDOS BY PRINTHIE CHARDONNAY ORANGE              | \$38.50       |
| 2016 SWAN BAY ROSE BELLARINE PENINSULA                | \$38.50       |
| 2016 VALDEMOREDA TEMPRANILLO                          | \$29.50       |
| 2016 SWAN BAY PINOT NOIR BELLARINE PENINSULA          | \$39.50       |
| 2016 SWAN BAY SHIRAZ BELLARINE PENINSULA              | \$39.50       |

### **BEERS**

|  |        |
|--|--------|
| CORONA SERVED WITH LIME 330ML            | \$9.50 |
| ESTRELLA DAMM LAGER 330ML                | \$9.50 |
| YOUNG HENRY'S CLOUDY CIDER ON TAP 285ML  | \$9.00 |
| YOUNG HENRY'S NATURAL LAGER ON TAP 285ML | \$9.00 |
| YOUNG HENRY'S NEWTOWNER PALE ALE 330ML   | \$9.50 |
| CASCADE LITE 330ML                       | \$7.50 |

### **FIESTA 3PM – 10PM**

|  |         |
|--|---------|
| JUG OF RED SANGRIA   | \$22.00 |
| JUG OF WHITE SANGRIA   | \$22.00 |
| CHILLI MARGARITA – CHILLI INFUSED TEQUILA, COINTREAU, AGAVE, LIME JUICE<br>AND CHILLI SALT | \$16.50 |
| MOJITO – RUM, FRESHLY PRESSED APPLE JUICE, ELDERFLOWER SYRUP,<br>MINT AND LIME             | \$16.50 |