

EL BOCADO 'snack'

Aceitunas • herbs, olives, chilli, garlic (GF, V) **11**
Almonds • fried with Murray River pink salt (N, V, GF) **11**
Grilled Bread (4) • olive oil (V, GFO) **9**
Grilled Gluten Free Bread (4) • olive oil (V, GF) **9**
Tomato Bread (4) • garlic, fresh tomato, olive oil (V, GFO) **16**
Add white anchovies (S) **6**
Add manchego cheese (VEG) **7**
Add Jamon Serrano (P) **8**
Add Paleta Iberico Cebu (P) **11**

MARISCO EN LATA tinned Spanish seafood

Served with grilled bread & lemon

Ortiz Sardines 115g • extra virgin olive oil (S) **22**
Ortiz Anchovies 47g • extra virgin olive oil (S) **22**
Don Bocarte White Anchovies 48g • natural (S) **22**

TAPAS small plates

Chorizo • grilled chorizo, red wine vinegar, parsley (GF, P) **19**
Albondigas • Spanish meatballs in sofrito, grated manchego (GF) **19**
Patatas Bravas • fried potatoes, Spanish tomato sauce, aioli (VEG) **22**
Gambas al Ajilo • garlic prawns with chilli, parsley and olive oil (S) **24**
Crispy Line Caught Squid • lime, spiced aioli (S) **22**
Croquetas (4) • serrano ham, cheese, piquillo pepper aioli (P) **22**
Croquetas (4) • leek and Manchego, piquillo pepper aioli (VEG) **22**
Deep Fried Eggplant • pomegranate molasses, chives (V) **20**
Empanadas (4) • beef, sweetcorn and chimichurri **25**

TARTARE & CEVICHE raw and marinated

Salmon Ceviche • salted grapefruit, coriander, chilli and lime dressing (S, GF) **25**
Yellow Fin Tuna Tartare • sesame, lemon, avocado, chorizo oil, chives (S, GF, P) **26**

ENSALADAS salads

Rocket • toasted pepitas, fresh pear, picked onion and shaved Manchego cheese, olive oil (GF, VEG) **19**
Heritage Tomatoes • onion, pinenuts, whipped goat's cheese, olive oil (GF, N, VEG) **20**

RACIONES to share

Roast Cauliflower • Romesco, salsa Verde, toasted petitas (V) **27**
Rey Pollo • chicken thigh, broccolini, chorizo and butterbean stew (P, N) **30**
Barramundi • roasted red pepper, chickpea, olive, baby spinach, grilled lemon (GF) **34**
Flat Iron Steak • pisto, salsa Verde, fried onion (GF, N) **35**
Pulpo • grilled octopus, capers, fried potato, pimento puree, saffron aioli (S, N) **33**

CHARCUTERIA & QUESO

Cured meats served with grilled bread

Cheese served with grilled bread, membrillo & muscatels

Jamon Serrano • 18-month "gran reserva" (P, GFO) **20**
Paleta Iberico Cebu • Iberico ham, 20-month aged (P, GFO) **31**
Salchi Bosque • salami with marinated mushrooms (P, GFO) **22**
Manchego Artesano • sheeps milk, 3-month aged (VEG, GFO) **17**
Tasting board for two •
Jamon Serrano, Salchi Bosque, Bleu de Basque, Manchego, olives & almonds (P, GFO) **62**

POSTRES desserts

Pastel de Nata • custard tarts, cinnamon **7**
Warm Chocolate Churros • cinnamon sugar (N) **16**
Cantabrian Cheesecake • honey poached apricots, creme anglaise (GF) **18**
Ahogado • vanilla ice cream, chocolate churros, espresso shot (N) **14**
Add Frangelico **11**
Add Baileys **11**
Add Kahlua **11**
Add Amaretto **11**

KIDS MENU

Marinated Chicken Thigh • cherry tomatoes, fried potatoes **17**
Flash Fried Squid • lemon, aioli, fried potatoes (S) **17**
Empanadas (2) • beef mince, sweet corn, fried potatoes **17**
Chocolate Churros (2) • vanilla ice cream (N) **8**
Portuguese Tart • **7**

CHEFS FAVOURITES

GF: Gluten-Free, GFO: Gluten-Free Option, N: Contains nuts, P: Contains Pork, VEG: Vegetarian, V: Vegan, S: Seafood

Only card or mobile payments are accepted

All prices are inclusive of GST. 1.9% Credit Card Fee. Sunday surcharge of 10% applies. Public Holiday surcharge of 15% applies

HENO & REY SPECIALS

MADRID MENU - \$78 PER PERSON

minimum 2 people

Tomato Bread (2) • garlic, fresh tomato, olive oil (V, GFO)

Jamon Serrano • 18-month "gran reserva" (P, GFO)

Manchego Artesano • sheeps milk, 3 months aged (VEG, GFO)

Patatas Bravas • fried potatoes, Spanish tomato sauce, aioli (VEG)

Chorizo • grilled chorizo, red wine vinegar, parsley (GF, P)

Crispy Line Caught Squid • lime, spiced aioli (S)

Rey Pollo • chicken thigh, broccolini, chorizo and butterbean stew (P, N)

Rocket • toasted pepitas, fresh pear, picked onion and shaved Manchego cheese, olive oil (GF, VEG)

Warm Chocolate Churros • cinnamon sugar (N)

MENU DE CHEFS - \$52 PER PERSON

minimum 2 people

Almonds • fried with Murray River pit salt (N, V, GF)

Tomato Bread (2) • roast garlic, fresh tomato, olive oil (V, GFO)

Patatas Bravas • fried potatoes, Spanish tomato sauce, aioli (VEG)

Chorizo • grilled chorizo, red wine vinegar, parsley (GF, P)

Crispy Line Caught Squid • lime, spiced aioli (S)

Warm Chocolate Churros • cinnamon sugar (N)

WEEKDAY LUNCH SPECIALS - \$32 PER DISH

Monday - Friday | 11:30 AM - 3 PM

Marinated Chicken Thigh (N) • romesco sauce, patatas bravas & grilled broccolini

Grilled Seasonal Vegetables (VEG) • salsa verde, patatas bravas & rocket salad

Grilled Barramundi (S) • caper & lemon brown butter, patatas bravas & tomato salad

Flash Fried Squid (S) • tomato & confit garlic bread, baby rocket, lemon & aioli

DAILY HAPPY HOUR

Daily | 5 PM - 6 PM

\$10 Gin & Tonic • alcoholic and non-alcoholic option

\$10 Beer • All draught beers (425ml)

\$10 Wine • House red, white or sparkling

\$10 Sangria • Heno & Rey Signature Sangria.

Available in red, white and rose

BOTTOMLESS SANGRIA

Friday - Sunday | 11 AM - 8 PM

2 hours of unlimited red sangria for just \$35 per person.

WINE LIST

Champagne

	375ml	750ml
Laurent & Perrier Champagne, France	80	140
Charles Heidsieck Brut, France		210

Sparkling Wine

	120ml	750ml
Lacrima Baccus, Cava, Spain	14	75
Howard Park Petit Jete NV, Margaret River, WA	16	80
Vasse Felix Idee Fixe, Margaret River, WA		110

White Wine

	150ml	750ml
Cantarranas Verdejo, Rudeo, Spain	15	70
Silkwood Estate Sauvignon Blanc, Pemberton, WA	15	70
Robert Oatley Riesling, Great Southern, WA	16	70
Flametree Estate Chardonnay, Margaret River, WA	16	75
Robert Oatley Sauvignon Blanc Semillion, Margaret River, WA		80
Ironcloud 'The Alliance' Chardonnay, Ferguson Valley, WA	19	88
Aizpurua Txacolina Txacolina, Spain		89
Abadia de San Campio Albarino, Albarino, Spain		98
Domaine Naturalist Artus Chardonnay, Margaret River, WA		135

Rose Wine

	150ml	750ml
Care Solidarity, Carinena, Spain	15	70
Marchand & Burch, Swan Valley, WA	15	70
Wildflower, Margaret River, WA	15	72

Red Wine

	150ml	750ml
Care Tinto Sobre Lias Garnacha, Syrah, Carinena, Spain	15	70
Silkwood Estate Shiraz, Pemberton, WA	15	70
Howard Park Miamup Cabernet Sauvignon, Margaret River, WA	15	70
Silkwood Estate Bower Pinot Noir, Pemberton, WA	15	70
Kalleske Moppa Shiraz, Barossa Valley, SA	16	80
Piedra Joven Tempranillo, Toro, Spain	17	80
Robert Oatley Grenache, McLaren Vale, SA	17	80
Petit Pittacum Mencia, Bierzo, Spain	17	80
Domaine Naturalist 'Rebus' Cabernet Sauvignon, Margaret River, WA	18	80
Castelli Pinot Noir, Great Southern, WA	20	85
Microcósmico Garnacha, Aragon, Spain		110
Matsu El Recio Tempranillo, Castilla y León, Spain		130
Bacchus Family Red Wine, Margaret River, WA		140

Sweet/ Sticky

	50ml
Galafrey Tawny Fortified Mount Barker, WA	13
Galafrey Sweetie Pie Muscat Mount Barker, WA	13
Los Amigos Pedro Ximenez Montilla-Moriles, Spain	13

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COCKTAILS

Fever-Tree Cocktails

Summer Spritz • 22

ADC Blood Orange Gin, Mango Magic, Fever-Tree Elderflower Soda

Margaret River Mule • 22

Avosh Vodka, fresh lime juice, Fever-Tree Ginger Beer

Strawberry Mojito • 22

White Rum, Strawberries, Fever-Tree Mojito, Lime

St. Hugo • 22

ADC Vodka, Elderflower Liqueur, Fever-Tree Lime & Yuzu Soda, Lemon

Seasonal Cocktails

Pisco Sour • 22

Pisco, fresh lemon juice, sugar, egg white

Carajillo • 22

Espolon Tequila Reposado, Licor 43, fresh espresso, fresh orange juice

Pimms • 16

Pimms, lemonade, dry gingerale

Other classic cocktails available on request with a Heno & Rey twist

SPIRITS add your favourite Fever-Tree Mixer for \$3

Gin

Larios	13
Australian Distilling Co. Perth Gin	13
Roku	14
Hendricks	15
Australian Distilling Co. Blood Orange	16
Sin Gin Perth Pink	16
Forty Spotted Pinot Noir	16
Fremantle Gin	17
The Botanist Islay Dry	17
Monkey 47 Schwarzwald Dry	22

Vodka

Avosh Premium Vodka	13
Haku	14
Reyka	14
Belvedere	15
Grey Goose	18

Bourbon/Rye

Makers Mark	14
Jack Daniel's Gentleman Jack	15
Woodford Reserve	15
The Gospel Rye	15



HENO & REY'S SIGNATURE SANGRIA

Transport yourself to the streets of Spain with our signature sangria. Available in red, white & rose

285ML - \$15

1LT - \$35

NON-ALCOHOLIC COCKTAILS • 16

Classic Mojito

Lyre's White Cane Spirit, fresh lime juice, sugar, mint, Fever-Tree Mojito

Mango Spritzer

Lyre's Orange Sec, Lyres Italian Orange, Mango Magic, Fever-Tree Elderflower Soda

Tommy's Margarita

Lyre's Agave Blanco Spirit, fresh lime juice, agave syrup

Whiskey/Whisky

Monkey Shoulder The Original	14
Talisker 10	18
Glenmorangie 10	19
Glenkinchie 12	19
Balvenie Double Wood 12	21
Bowmore 15	21
Chivas Regal 18	23

Rums

Havana Club Especial	13
Kraken Black Spiced	15
Ron Matusalem Solera 7	15
Plantations Original Dark	16
Havana Club 7 Anos	17
Diplomatico Reserva Exclusiva	20
Flor De Cana 12	20

Tequilas

Olmecca Altos Plata	13
Hot Torque Reposado	17
Hot Torque Añejo	19
Herradura Añejo	20

Cognac

Hennessy VSOP	19
Hennessy XO	36

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BEERS & CIDER

Draught beer

	425ml	570ml
Little Creatures Pale Ale 5.2% Fremantle, WA	15	17
Stone & Wood, Pacific Ale 4.4%, NSW	15	17
Little Creatures, Juicy XPA 4.6%, Fremantle, WA	15	17
Beerfarm Lager 4.2%, Metricup, WA	14	16
Gage Roads Huey, Coastal Lager 3.8%, Fremantle, WA	14	16
Gage Roads Single Fin, Summer Ale 4.5%, Fremantle, WA	14	16

Bottled beers • Cider

	355ml - 375ml
Heineken Lager 5%, Zoeterwoude, Netherlands	13
Little Creatures Amber Ale 3.5%, Fremantle, WA	12
5 Seeds Cloudy Apple Cider 5%, NSW	12
Corona Lager 4.5%, Mexico City, Mexico	14
Estrella Damm Lager 4.6%, Barcelona, Spain	13
Little Dragon Ginger Beer 4.0%, NSW	14
Heineken Zero Lager 0%, Zoeterwoude, Netherlands	10

Gage Roads Beer Bucket - Single Fin Summer Ale (4)	35
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JUICES • 10

Pure and Healthy Juices

Passionfruit Halo
Orange, Watermelon, Pineapple, Passionfruit

Pure Orange
100% Orange

Green Smoothie
English Spinach, Pumpkin Seeds, Supergreens, Flax
Seeds, Mango, Apple

Beetroot Beta-C
Apple, Carrot, Beetroot, Lemon, Ginger

Turmeric Nourish
Orange, Carrot, Turmeric, Lemon, Ginger, Black Pepper

CAMPOS SUPERIOR COFFEE • 5.5

Flat white
Latte
Macchiato - long or topped up • 6.5
Espresso - single or double
Long black
Mocha
Hot chocolate
Chai latte
Iced chocolate • 6.5
Iced Latte • 6.5
Iced Long Black • 6.5

EXTRAS

soy, almond, oat, lactose free • 1
extra shot • 1
Ice cream • 4

SOFT DRINKS • 5

Pepsi, Pepsi Max, Schweppes Dry Ginger Ale,
Schweppes Lemonade, Schweppes Tonic,
Schweppes Soda Water, Coke, Coke no sugar

Bundaberg Ginger Beer • 8

FEVER-TREE PREMIUM MIXERS • 7

Premium Indian Tonic
Mediterranean Tonic
Elderflower Tonic
Aromatic Tonic
Premium Soda Water
Italian Blood Orange Soda
Pink Grapefruit Soda
Lime & Yuzu Soda

	250ml	1lt
Santa Vittoria Sparkling water 1L	6	11
Santa Vittoria Still Water 1L	6	11

ARTISAN TEAS • 5

English breakfast tea
Earl Grey
Green Sencha
Peppermint
Camomile
Lemongrass Ginger

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