



el bocado

Snacks to share

- Aceitunas** • herbs, chilli, garlic (GF, VEG) **8**
- Almonds** • fried with pink sea salt (N, VEG) **9**
- Grilled Bread (4)** • olive oil (V, GFO) **7**
- Tomato Bread (4)** • roast garlic, fresh tomato, olive oil (V, GFO) **14**
- Add white anchovies (S) **6**
- Add Manchego cheese **6**
- Add Jamon Serrano (P) **7**
- Add Paleta Iberico Cebu (P) **11**

marisco en lata

Tinned Spanish seafood served with grilled bread and lemon

- Ortiz Sardines 140g** • extra virgin olive oil (S) **20**
- Ortiz Anchovies 47g** • extra virgin olive oil (S) **20**
- Don Bocarte White Anchovies 48g** • natural (S) **20**

charcuteria

Cured meats served with grilled bread

- Jamon Serrano** • 18-month "gran reserva" (P, GFO) **19**
- Paleta Iberico Cebu** • Iberico ham, 20 months aged (P, GFO) **28**
- Embutido** • serrano, salchi bosque, lomo (P, GFO) **28**

queso

Cheese served with grilled bread, membrillo & muscatels

- Roncari Blue** • goat, broken marbled texture (VEG, GFO) **15**
- Cabra Al Pimenton** • goat, paprika, creamy (VEG, GFO) **15**
- Manchego Artesano** • sheeps' milk, 3 months aged (VEG, GFO) **15**

tartare and ceviche

Raw and marinated

- Snapper Ceviche** • lime, avocado purée, coriander, chilli (S, GF) **22**
- Yellow Fin Tuna Tartare** • black sesame, chorizo oil, chives (S, GF) **24**
- Smoked Eggplant tartare** • black tahini, coriander, pine seeds **19** (V, GFO)

tapas

Small plates to share

- Chorizo** • grilled artisan chorizo, sherry, parsley (GF, P) **18**
- Morcilla** • baked egg, smoked paprika, samfaina (P) **18**
- Pulpo** • grilled octopus, romesco, capers, cauliflower (N, S) **24**
- Patatas Bravas** • fried potatoes, spicy tomato sauce, aioli (VEG) **19**
- Crispy Line Caught Squid** • lemon, aioli (S) **20**
- Albondigas** • spanish meatballs with tomato sauce **18**
- Pimientos** • fried baby capsicums with sea salt (V) **16**
- Croquetas** • ham, cheese with aioli (P) **18**

raciones

Large plates to share

- Grilled Seasonal Vegetables** • romesco, chimichurri (VEG, N, GF) **26**
- Rey Pollo** • marinated chicken thigh, broccolini, almond picada (N) **28**
- Gold Band Snapper** • chickpeas, baby spinach, chorizo, lemon (S, GF) **31**
- Flat Iron Steak** • crispy fried onions, chimichurri, samfaina (GF) **32**

ensaladas

Salads

- Rocket** • toasted pepitas, shaved Manchego cheese, olive oil (GF, VEG) **16**
- Baby Gem** • Piquillo pepper, garlic, anchovy, dried jamon, sherry vinegar (S, P) **17**
- Heritage Tomatoes** • onion, pine seeds, whipped goats' cheese, olive oil (GF, VEG) **19**

postres

Desserts to finish

- Pasteis de Nata** • custard tarts, cinnamon and icing sugar dusting **5**
- Warm Chocolate Churros** • cinnamon sugar (N) **12**
- Ahogado** • vanilla ice cream, chocolate churros, espresso shot (N) **12**
 - + Frangelico **8**
 - + Baileys **8**

Madrid Menú - \$76pp

(Minimum two people)

para picar

- Aceitunas** • herbs, chilli, garlic (GF, VEG)
- Tomato Bread (4)** • roast garlic, fresh tomato, olive oil (V, GFO)

charcuteria & queso

- Jamon Serrano** • 18-month "gran reserva" (P, GFO)
- Manchego Artesano** • sheeps' milk, 3 months aged (VEG, GFO)

tapas

- Patatas Bravas** • fried potatoes, spicy tomato sauce, aioli (VEG)
- Chorizo** • grilled artisan chorizo, sherry, parsley (GF, P)
- Crispy Line Caught Squid** • lemon, aioli (S)

raciones

- Rey Pollo** • marinated chicken thigh, broccolini, almond picada (N)
- Rocket** • toasted pepitas, shaved Manchego cheese, olive oil (GF, VEG)

postres

- Warm Chocolate Churros** • cinnamon sugar

Menú de Chefs - \$49pp

(Minimum two people)

- Aceitunas** • herbs, chilli, garlic (GF, VEG)
- Almonds** • fried with pink sea salt (N, VEG)
- Tomato Bread** • roast garlic, fresh tomato, olive oil, grated Manchego cheese (VEG, GFO)
- Patatas Bravas** • fried potatoes, spicy tomato sauce, aioli (VEG)
- Chorizo** • grilled artisan chorizo, sherry, parsley (GF, P)
- Crispy Line Caught Squid** • lemon, aioli (S)
- Warm Chocolate Churros** • cinnamon sugar

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

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All prices are inclusive of GST. 1.9% Credit Card Fee



Beverages

Sparkling Wine

	120ml	750ml
Heretat de Lacrima Baccus Cava, Spain	\$13	\$60
Howard Park Petit Jeté NV Margaret River, WA	\$14	\$75
Vasse Felix Idée Fixe Margaret River, WA	\$19	\$99

Champagne

	375ml	750ml
Laurent & Perrier Champagne, France	\$80	\$140
Mumm Cordon Rouge Champagne, France		\$120

White Wine

	150ml	750ml
Cantarranas Verdejo Rueda, Spain	\$12	\$55
Silkwood Estate Sauvignon Blanc Pemberton, WA	\$13	\$60
Flametree Estate Chardonnay Margaret River, WA	\$14	\$65
Via Terra Garnatxa Blanca Terra Alta, Spain	\$14	\$65
Castelli Riesling Great Southern, WA	\$14	\$65
Ironcloud "The Alliance" Chardonnay Ferguson Valley, WA	\$17	\$85
Aizpurua Txacolina Txakolina, Spain		\$75
Abadia de San Campio Albarino Albarino, Spain		\$95
Domaine Naturalist Artist Chardonnay Margaret River, WA		\$135

Rosé Wine

	150ml	750ml
Wildflower Margaret River, WA	\$13	\$60
Marchand & Burch Rosé Swan Valley, WA	\$13	\$60
Rosa de Azul y Garanza Navarra , Spain	\$14	\$65

Red Wine

	150ml	750ml
Fiesta de Azul y Garanzaz Tempranillo Navarra, Spain	\$12	\$55
Silkwood Estate Shiraz Pemberton, WA	\$13	\$60
Howard Park Miamup Cabernet Sauvignon Margaret River, WA	\$14	\$70
Care Tinto Sobre Lias Garnacha Carinena, Spain	\$14	\$65
Silkwood Estate Bower Pinot Noir Pemberton, WA	\$14	\$65
Kalleske Moppa Shiraz Barossa Valley, South Australia	\$16	\$75
Domaine Naturalist 'Rebus' Cabernet Sauvignon Margaret River, WA	\$16	\$80
Castelli Pinot Noir Great Southern, WA	\$17	\$85
Piedra Joven Tempranillo Toro, Spain		\$70
Lopez de Haro Crianza 18 Rioja, Spain		\$75
Matsu El Picaro Tempranillo Castilla y León, Spain		\$80
Microcósmico Garnacha Aragon, Spain		\$105
Bacchus Family Red Wine Margaret River, WA		\$140
Torbreck 'The Factor' Shiraz Barossa Valley, South Australia		\$240

Sweet/Sticky

	50ml
Galafrey Tawny Fortified Mount Barker, WA	\$12
Galafrey Sweet Pie Muscat Mount Barker, WA	\$12
Los Amigos Pedro Ximenez Montilla-Moriles, Spain	\$12



House Made Drinks 285ml 1lt
 Heno & Rey white sangria \$15 \$35

Signature Cocktails

Gin Elderflower Spritz \$21
 Larios Gin, elderflower liqueur,
 Chambord, soda water

Margarita Spritz \$21
 Espolon Blanco Tequila, Cointreau,
 fresh lime, sugar syrup, soda water

Strawberry Spritz \$21
 Absolut Vodka, grapefruit juice,
 strawberry purée, soda water

Elderflower Martini \$21
 Larios Gin, elderflower liqueur,
 grapefruit juice with a pinch of salt

Classic Cocktails \$22
 Classic cocktails available with a Heno
 & Rey twist. Just ask our empleados

Heno Mocktails

Blueberry Lemonadá \$16
 Blueberries, lemon juice, sugar syrup
 topped with lemonade

Mojito de Manzana \$16
 Apple juice, lime juice, fresh mint
 leaves topped up with soda

Lyre's Non-Alcoholic Cocktails

Lyre's Amalfi Spritz \$14
 Passionfruit Colada \$16
 Amaretti Sour \$16
 Watermelon and Chilli Margarita \$16
 Paloma \$16

Draught beer

Little Creatures Elsie 4.2% \$9 \$13
 Fremantle, WA

Little Creatures Tap 4%-6.5% \$9 \$13
 Fremantle, WA

Gage Roads Pipe Dreams 4.2% \$9 \$13
 Perth, WA

Little Dragon Alcoholic Ginger Beer 4.0% \$10 \$14
 NSW, Australia

Rotational Tap 4%-6.8% \$8 \$12
 Western Australia

Bottled beers

Corona Lager 4.5% 355ml-375ml \$12
 Mexico City, Mexico

Estrella Damm Lager 4.6% \$12
 Barcelona, Spain

Dos Equis XX Lager Especial 4.2% \$11
 Monterrey, Mexico

Little Creatures Rogers - Amber Ale 3.8% \$11
 Fremantle, Australia

James Squire - 150 Lashes Pale Ale 4.2% \$11
 NSW, Australia

5 Seeds Cloudy Apple Cider 5% \$11
 Sydney, Australia

Heineken Lager 5% \$11
 Zoeterwoude, Netherlands

Heineken Zero Lager 0% \$10
 Zoeterwoude, Netherlands



Spirits

Gin

Larios	\$13
Gin Mare	\$14
Bombay Sapphire	\$13
Hendricks	\$15
Monkey 47	\$20
23rd St	\$13
Tanqueray Flor de Sevilla	\$13

Vodka

Absolut	\$13
Grey Goose	\$16
Belvedere	\$15
Ciroc	\$15
Hippocampus	\$15

Whiskey

Monkey Shoulder	\$13
Canadian Club	\$13
Chivas Regal 12yo	\$13
Glenmorangie 10yo	\$15
Ardbeg 10yo	\$16
Talisker 10yo	\$16
Balvenie Double wood 12yo	\$18
23rd St Hybrid	\$15
Glenkinchie 12yo	\$18
Dalwhinnie 15yo	\$18
Bowmore Darkest 15yo	\$18

Bourbon/Rye

Jack Daniels	\$13
Makers Mark	\$14
Bullit Rye	\$14
Woodford Reserve	\$15

Rums

Bacardi Blanco	\$13
Havana Club Special	\$13
Kraken	\$15
Sailor Jerry's	\$13
Diplomatico Reserva	\$20
Matusalem Solera 7yo	\$13

Tequilas

Espolon Blanco	\$13
Espolon Reposado	\$13
Herradura Anejo	\$16

Cognac

Hennessy XO	\$36
Courvoisier VSOP	\$16



Bottled Juices and Smoothies

Emma & Toms Straight OJ

Squeezed Valencia oranges

\$10

Emma & Toms Cloudy Apple

Pressed Aussie apples - unfiltered

\$10

Emma & Toms Green Power

Botanical smoothie of apple, banana, passionfruit plum, lemon, spirulina, chlorella, alfalfa, kelp, spinach & dulse seaweed

\$10

Emma & Toms Karmarama

Smoothie combo of OJ, pineapple, mango, banana, passion fruit & ginseng

\$10

Emma & Toms Extreme C

Exotic smoothie of apple, guava, OJ, strawberry, acerola berry & rosehip

\$10

Soft Drinks and Water

\$5

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

250ml 1L

Santa Vittoria Sparkling water

\$6 \$11

Santa Vittoria Still Water

\$6 \$11

Tea and Coffee

Vittoria Coffee

\$5

Flat White, Cappuccino, Café Latte, Macchiato (Long/Short) Long Black, Mocha, Hot chocolate, Chai Latte Iced Latte-coffee, milk & ice

\$6

Almond milk, soy milk, oat milk

\$1

Extra shot

\$1

Add Ice cream

\$3

Selection of La Maison du Thé Teas Served in a pot

\$5

English Breakfast, Earl Grey, Peppermint, Lemon & Ginger, Green Tea, Darjeeling, Chamomile