OYSTERS

Sydney Rock Oysters, Lemon (1)..... 7.5

'Kikos', Spanish Salted Dried Corn Kernels 8

Spanish Olives 9

TAPAS (I)

Croqueta de Jamón, Black Garlic Mayonesa 9

Jamón Serrano, Frito, Shaved Manchego 9

Stuffed Piquillo Pepper, Goat's Curd, Black Olive.....9

Chorizo Slider, Red Cabbage Slaw.....12

Grain's Sourdough, with Extra Virgin Olive Oil 6pp

Pan Con Tomate (4) 12

PRIMERA

Andalusian Hummus, Smoked Tomato, Sourdough.....22

Jamón Serrano, Crusted Burrata, Pickles.....30

Warm Cow's Milk Cheese Wrapped in Jamón.....30

Truffled Honeycomb, Toast

MENU

Shaved Cabbage Ensalada, Manchego, Almond, PX Raisins, Pan Rallado.....24

Tasmanian Salmon Crudo, Red Beets, Dill & Horseradish Creme.....34

Beef Tartare, Citrus Mayonesa, Egg Yolk, Capers.....35

Burrata, Charred Broccolini, Hazelnut Picada.....33

Garlic King Prawns (3)(i) Skewer 27

Skewers - 'Moruno de Pollo', Spiced Chicken Skewers (2).....28

Fremantle Octopus 'Galician Style', Potato Puree, Paprika.....38

Stuffed Galician Egglplant, Arroz, Tahini.....38

'Pescado del Dia' - Local Market Fish (200gr).....49

Roast Chicken Breast, Spinach, Mojo Picon.....44

Braised Beef Cheeks, Red Cabbage, Agri-Dulce, Chives.....55

PAELLA DE BORN

Bomba Rice, Saffron, Prawns (i),QLD Calamari, Chicken.....65

SIDES

Sauteed Button Mushrooms, Garlic & Swiss Chard.....19

Iceberg Lettuce, Eshallot Dressing, Green Olives, Chives.....15

Fried Potatoes, Rosemary.....14

Salsa Brava.....5

FLIP OVER FOR SET MENUS

SET MENU 88PP

ROYAL MENU 98PP

DESSERT

Crema Catalana.....19

Buñuelos 'Spanish Doughnuts'(6) Strawberry & Vanilla Creme...24

Warm Baked Chocolate, Vanilla Ice Cream (15 minutes).....24

Tapavino Pavlova, Seasonal Fruit.....19

Selection of Sorbets (3).....18

CHEESE 2X28

Manchego - Hard - Sheep - Spain.....15

Mon Ami Brie - Sheep - France.....15

All Served with Crackers & Sourdough

FLIP OVER FOR MORE

BORN BY TAPAVINO

SUNDAY SURCHARGE 10%
PUBLIC HOLIDAY 15%

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES, OR SPECIAL DIETARY NEEDS. TABLES OF 8PPL +, SET MENU + 10% SERVICE FEE APPLIES TO TOTAL BILL

(i), IMPORTED

BANQUET MENUS

SET MENU 88PP (3PP+)

'Kikones' Roasted Corn Kernels
Piquillo Pepper, Goat's Curd, Black Olive (1)

Andalusian Hummus, Sourdough

Jamón Serrano, Burrata, Pickles
Tasmanian Salmon Crudo, Red Beets, Dill & Horseradish Creme

Iceberg Lettuce, Eschallot, Green Olive
Roast Chicken Breast, Spinach, Mojo Picon
Fried Potatoes

Dessert of the Day

ADD Croqueta de Jamón (1).....9

ADD Braised Beef Cheeks.....17pp

ROYAL MENU 98PP (2PP+)

Jamón Serrano, Frito, Shaved Manchego (1)
Stuffed Piquillo Pepper, Goat's Curd (1)

Warm Cow's Milk Cheese Wrapped in Jamon,
Truffled Honeycomb, Toast

Fremantle Galician Style Octopus

Cabbage Ensalada
Braised Beef Cheeks

Dessert | Crema Catalana

FESTIVE MENU + 1.5HR DRINKS 105PP (3PP+)

Drinks - Tap Beer, House White, Red, Rose 1.5 hrs
Aperol Spritz, Red Sangria

'Kikones', Salted Roasted Corn Kernels

Croqueta de Jamón (1)
Andalusian Hummus, Sourdough

Jamón Serrano, Burrata, Pickles
Tasmanian Salmon Crudo, Red Beets, Dill

Beef Tartare
Fried Potatoes

Dessert | Tapavino Pavlova
Weekend Lunches only - Saturday and Sunday
From 12pm | Last Booking 2.30pm

HAPPY HOUR DRINKS

Monday & Sunday 5pm - 8.30pm
Tuesday - Saturday 3.30pm - 5.30pm

330ml House Beer 10
150ml Wine (White, Rose, Red) 10
Sangria (White / Red) 16
Aperol Spritz, Espresso Martini 17
Classic Margarita, Negroni 17

HAPPY TAPAS

Croqueta de Jamón, Black Garlic Mayonesa 5.5

Chorizo Slider, Red Cabbage Slaw 8

Jamón Serrano 80g, Sourdough 19

Garlic King Prawns (3)(i), Skewer 21

Spiced Chicken Skewers (2) 21

Fried Potatoes 9

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES, OR SPECIAL DIETARY NEEDS. TABLES OF 8PPL +, SET MENU + 10% SERVICE FEE APPLIES TO TOTAL BILL

HAPPY HOUR CAN'T BE USED WITH OTHER DISCOUNT OFFERINGS

(i) IMPORTED