

Jezebelles Lunch

12noon-3pm Fri to Sun

Please advise staff of any allergies and/or dietary requirements prior to ordering. Although all efforts are made to accommodate known food allergies, 100% exclusion cannot be guaranteed.

(v) vegetarian (gf) gluten free (gfa) gluten free available upon request
10% surcharge on public holidays

Sourdough, Turkish bread or gluten free sandwich (gfa)

Steak with sundried tomato butter, onion relish, tomato & mixed leaves	\$15
Chicken, avocado, tomato, bacon & mixed leaves	\$15

Bruschetta, tomato & capsicum, ricotta, seeded sourdough (2pce) (v) (gfa) \$14

Seasonal Warm salad (v) (gf) \$12

Quinoa salad with spinach, fresh herbs, almonds & poached egg dressing (v) (gf) \$12
 Add salmon or chicken (\$5.5)

Calamares, baby squid stuffed with chicken, corn & herbs. Aioli, bravas & mesculin (gf) \$20

Garlic Prawns, chorizo, bread (gfa) \$20

Lamb Burger with scarmorza, bacon, tomato, aioli & bravas (gfa) \$20

Beer battered **fish of the day** with bravas, house made tartare & mesculin (gfa) \$20

Chipotle Pork belly, wet polenta, chimmichurri (4pce) \$32

TAPAS

Oysters with tabasco, finger lime & shallot or lemon (gf) \$4.5ea, \$24/6

Olives, House marinated olive mix (v) (gf) \$8

Chorizo semi curado, Grilled, with lemon (gf) \$11

Jamon, shaved Spanish ham (per 50g) \$10

Daily Bread (2pce) (gfa) \$3

Salted butter (gf) \$2

House dukkah, olive oil and balsamic \$3

Bola de paella, prawn & chorizo paella ball with saffron aioli \$4ea, \$14/4p

Croquetta of the week \$4ea, \$14/4p

Truffled mushroom donut, pea labne & porcini salt (v) \$4ea, \$14/4p

Patatas Bravas, Spanish potato wedges with house made tomato sauce & aioli (v) (gf) \$12

Quesadillas (4pce)

Refried beans & mozzarella, with sour cream(v) \$12

Or Shredded beef, jalepenos & cheese, with aioli \$15

Or Jamon, manchego & salsa verde, with aioli \$16

POSTRE

Churros , Spanish doughnuts with dulce de leche	\$15
White chocolate sour cream mousse , orange jelly, meringue & pistachio (gf)	\$15
Crema Catalana (v) (gf)	\$15
Taste plate , tres leches slice, churros, crema catalana, mousse	\$15
Daily cakes , see wait staff	

LIQUID DESSERTS

Bourbon Spiked White Hot Chocolate \$13 Fraüss hot white chocolate with a shot of bourbon	Espresso Martini \$18 Kahlua, Vodka, Espresso
Minty Liqueur Hot Chocolate \$13 Fraüss hot chocolate with a shot of Crème de menthe	Liqueur Affogato \$14 Double espresso, icecream, Baileys or Frangelico

COFFEE

Espresso	\$3
Double Espresso	\$3.5
Long Black	\$3.8
Flat White	\$3.8
Cappuccino	\$3.8
Café Latte	\$3.8
Chai Latte	\$4.5
Dirty Chai	\$5
Short Macchiato	\$3.8
Long Macchiato	\$4.5
Café Mocha	\$4.5
Hot Chocolate	\$4.5
White Hot Chocolate	\$4.5
Affogato	\$6.5
with baileys or frangelico	\$14
Iced Coffee	\$4.5
Iced Chocolate / Mocha	\$4.5
Ice Cream scoop	\$1
Extra Coffee Shot	\$0.5
Almond / Soy milk	\$0.5
Large size	\$0.8

TEA

English Breakfast, Supreme Earl Grey, Malabar Chai, Darjeeling, Honeydew Green, Oolong Rose	
Lemongrass Ginger, Chamomile, Moroccan Mint	\$3.8

FRESH ICE TEA

Hibiscus Lemon, Minty Strawberry	\$4.5
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MILKSHAKES

Available in Caramel, Banana, Vanilla, Chocolate Strawberry or Coffee	\$5.9
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JUICES

Cold pressed preservative free from Michael Bros. Orange / Apple / Ginger Apple & Lime / Strawberry Lemonade	\$5.9
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Our coffee is made with Bannister Downs full cream & skinny milk and locally roasted Crema Coffee. Stevia available