

ACCOMPANIMENTS

Basque bread gfo	4
Potatoes bravas, pimenton aioli gf	9
Broccolini, hazelnut, manchego gf	10
Saffron arancini, pecorino artichoke, baby spinach, pumpkin, honey mustard dressing	15
Roasted beetroot, sweet potato & garlic croutons,	11
Lemon tahini gfo+vegan	

TAPAS

Mushroom, PX sherry, blue cheese, eggplant, candied pecans gf	8
Piquillo stuffed, goat cheese, blackberry, cava dressing gfo	8
Sweetcorn mahon croquette, jalapeño & coriander	8
Salted cod, pea & manchego croquettes, peanut romesco	10
White Anchovies, Serrano wrapped crouton, gazpacho gel gfo	10
Smoked mussels, carrot + fennel and chilli escabeche, saffron rouille, grilled bread gfo	9
Grilled haloumi, beetroot and PX vinegar gf	12
Jamon serrano, 12 months Duroc gfo	15
Grilled chorizo, honey red wine sauce gfo	18
Meatballs, mushroom, serrano, goat+truffle foam gf	14

TO SHARE

Brussel sprout, , green beans, crumbed cauliflower kohlrabi and chipotle puree gfo	21
Salt & pepper calamari, roasted garlic aioli	18
Garlic prawn, saffron arancini, chorizo, fresca gfo	26
Pork belly, butter beans, fennel sausage, mallorquina ragu' gfo	30
Braised beef cheek, cauliflower & parsnip puree, tempranillo sauce gfo	32
Chipotle lamb rump, piquillo+brie coulis, sobrassada, cannellini, almond & pistachio verde gf	33

gf=gluten free gfo= gluten free option available, vegan options available

BEERS AND CIDERS

			On Tap Caña/Cañon 9/11
ESTRELLA DAMM	Lager	5%	
MORITZ EPIDOR	Dark lager	7.2%	13
ALHAMBRA 1925	Lager.	6.4%	12
COLONIAL SMALL ALE	Ale	3.5%	9.5
RED NAIL	Red Ale	6.0%	13
GREEN BEACON	Pale ale	4.5%	12
BOSTON BREWERY	Ginger Beer	3.5%	14
MAELOC CIDRA SECA	Dry cider	4.5%	11
COLONIAL BERTIE	Cider	4.6%	11

BUBBLES

MAS PERE ecologic brut CAVA, SPAIN 🌿	11/55
<i>citrus and pear, elegant silky bubble and long yeasty finish</i>	
MAS PERE ecologic brut rose CAVA, SPAIN 🌿	12/60
<i>floral notes of rose petals, red berries and cherry, crisp on the palate</i>	



ESPAÑA BLANCO

MYTILUS '18, Albariño, RIAS BAIXAS	12/40/55
<i>Rose, lemon curd, peach, fennel, savoury smooth palate</i>	
BODEGAS MENADE '18, Verdejo, RUEDA 🌿	12/40/55
<i>well balanced, stone fruit, fennel and thyme, lively freshness</i>	
MESTIS BLANCO '16, Merseguera, VALENCIA	13/50/60
<i>Exotic flower, stone fruit and rich on the palate, small gem!</i>	
LUIS CAÑAS '17, Viura, RIOJA	14/50/70
<i>Hand picked, barrel fermented, floral notes, pear, a bit leafy too</i>	

AUSSIE WHITES

3 DROPS '20, Sauvignon Blanc, M R	11/38/50
<i>Tropical, gooseberry and lychee, well balanced and fresh</i>	
ROCK BARE '19, Riesling, CLARE VALLEY	12/40/55
<i>Tropical, gooseberry and lychee, well balanced and fresh</i>	
SOUMAH '18, Savagnin, YARRA VALLEY	13/50/60
<i>Aromas of nectarine, little nuttiness, and a touch of wood</i>	
CASTELLI '18, Chardonnay, PEMPERTON	14/50/70
<i>nectarine, orange peel, volumed and generous woody notes</i>	

ROSADO

MUGA '18, Temp, Garnacha, Viura, RIOJA	13/45/65
<i>fruity rose' but dry, with floral notes and some wooden spikes</i>	
WILLOW BRIDGE '19, Temp, FERG VALLEY	11/35/55
<i>lovely strawberry, all well balance with acidity and body</i>	

ESPAÑA TINTO

VALTUILLE '18, Mencia - BIERZO	13/45/60
<i>Baking spices, pine, black berry, smooth texture</i>	
CAN BLAU '16, GSM, MONTSANT	13/45/65
<i>Volumed, plum and black cherry, smoked aromas and warm spices</i>	
CLOS GEBRAT '17, Granache/Syraz, PRIORAT	14/50/70
<i>All the power come from the grapes here, no wood!</i>	
CAUDEX RESERVA '15, Tempranillo, RIOJA	14/50/70
<i>Red cherries and dark fruit, cinnamon and soft oaks alike flavours</i>	

AUSSIE RED

LALA LAND '16, Tempranillo VIC.	9/32/40
<i>Fruity, balanced, fun and waaaay too easy to drink</i>	
THE SUM '18, Cab/Sauv, FRANKLAND RIVER	12/40/55
<i>Scented dark fruit, violet notes, cedar, tobacco leaf</i>	
BELOW+ABOVE '15, Pinot Noir, PEMBERTON	14/45/65
<i>Black cherry with a hint of liquorice, silky texture and elegance</i>	
VINTELOPER '18, Shiraz/Lagrein, McLAREN	14/45/65
<i>lively fresh and smooth shiraz swinging with the perfumes and lifted</i>	

SANGRIA

cardamom-poached pear & Tempranillo-soaked citrus, spiked w vermouth & liqueur

9gl / 28 500ml / 50 litre

5 Course
Chef's Selection Menu
55
(*matching España wines 90ml pour +30*)

Bread+olives gfo

Salted cod, pea and manchego croquettes,
peanut romesco sauce

Marinated mushroom, garlic, shallots, blue cheese, chilli
PX vinegar, pecans g

Jamon Serrano

Mas Pere ecologic brut, Cava

Garlic prawns, chorizo, saffron balls, cherry
tomato fresca

'16 Mestis blanco, Merseguera

Braised beef cheek, cauliflower & parsnip puree,
Tempranillo sauce g

'16 Comoloco, Monastrell

PX sherry to finish with

Desserts

Churros with butterscotch and chocolate sauce 12

Vanilla Ice cream with PX Sherry 12

Portuguese tartlet, strawberries, butterscotch, 12
with vanilla ice cream

Cheeses

See our team for the current selection served with
lavosh & quince paste

15 (50g) or 22 (3 x 25g)

duende

WINE AND TAPAS BAR

THANK YOU FOR YOUR SUPPORT
DUENDE TEAM