

**5 Course  
Chef's Selection Menu  
55pp  
(Wine pairing 90ml pour +\$30)**

Bread+olives gfo

Salted cod, pea and manchego croquettes,  
peanut romesco sauce

Mushroom, PX sherry, blue cheese, eggplant  
candied pecans g

Jamon Serrano, bread

*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 g 12

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

**BEERS AND CIDERS**

On Tap

Caña/Cañon  
9/11

ESTRELLA DAMM Lager 5%

**Tins & Bottles**

MORITZ EPIDOR	Dark lager	7.2%	13
ALHAMBRA 1925	Lager.	6.4%	12
COLONIAL SMALL ALE	Ale	3.5%	9.5
BLACK BREWING	Fresh ale	4.5%	11
BLACK BREWING	Honest ale	4.5%	11
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  
*citrus and pear, elegant silky bubble and long yeasty finish*

MAS PERE ecologic brut rose CAVA, SPAIN 🌿 12/60  
*floral notes of rose petals, red berries and cherry, crisp on the  
palate*



**ESPAÑA BLANCO**

KENTIA '17, Albariño, RIAS BAIXAS 9/32/40  
*tropical fruit such pineapple and banana, powerful and aromatic  
with a long finish*

BODEGAS MENADE '18, Verdejo, RUEDA 🌿 12/40/55  
*well balanced, stone fruit, fennel and thyme, lively freshness*

MESTIS BLANCO '16, Merseguera, VALENCIA 13/50/60

*Not a typo...fresh exotic fruit, finishes with a funky herbaceousness*  
LUIS CAÑAS '17, Viura, RIOJA 14/50/70  
*Hand picked, barrel fermented, floral notes, pear, a bit leafy too*

**AUSSIE WHITES**

FLOR MARCHE' '19, Sauvignon Blanc, M R 11/38/50  
*Tropical, gooseberry and lychee, well balanced and fresh*

ROCK BARE '19, Riesling, CLARE VALLEY 12/40/55

*Tropical, gooseberry and lychee, well balanced and fresh*

SOUMAH '18, Savagnin, YARRA VALLEY 13/50/60

*Aromas of nectarine, little nuttiness, and a touch of wood*

3 DROPS '18, Chardonnay, GREAT SOUTHERN 14/50/70  
*nectarine, citrus note such as orange peel and grapefruit*

**ROSADO**

MUGA '18, Temp, Garnacha, Viura, RIOJA 13/45/65  
*fruity rose' but dry, with floral notes and some wooden spikes*

WILLOW BRIDGE '19, Temp, FERG VALLEY 11/35/55  
*lovely strawberry, all well balance with acidity and body*

**ESPAÑA TINTO**

COMOLOCO '16, Monastrell, JUMILLA 9/32/40  
*Bold, beefy red, black fruit jam, hints of liquorice*

CAN BLAU '16, GSM, MONTSANT 13/45/65  
*Volumed, plum and black cherry, smoked aromas and warm  
spices*

CLOS GEBRAT '17, Granache/Syraz, PRIORAT 14/50/70  
*All the power come from the grapes here, no wood!*

CAUDEX RESERVA '13, Tempranillo, RIOJA 14/50/70  
*Red cherries and dark fruit, cinnamon and soft oaks alike flavours*

**AUSSIE RED**

LALA LAND '16, Tempranillo VIC. 9/32/40  
*Fruity, balanced, fun and waaaay too easy to drink*

THE SUM '18, Cab/Sauv, FRANKLAND RIVER 12/40/55

*Scented dark fruit, violet notes, cedar, tobacco leaf*

BELOW+ABOVE '15, Pinot Noir, PEMBERTON 14/45/65

*Black cherry with a hint of liquorice, silky texture and elegance*

VINTELOPER '18, Shiraz/Lagrein, McLAREN 14/45/65

*lively fresh and smooth shiraz swinging with the perfumes and  
lifted*

**SANGRIA**

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

9gl / 28 500ml / 50 litre

**5 Course  
Chef's Selection Vegetarian Menu  
55pp  
(Wine pairing 90ml pour +\$30)**

**Bread+olives** gfo

**Sweetcorn & mahon croquettes, tomato, jalapeno &  
coriander sauce**

**Mushroom, PX sherry, blue cheese, eggplant  
Candied pecans** g

**Stuffed piquillo pepper, goat's cheese,  
macadamia pesto** gfo

*NV Mas Pere ecologic brut, Cava*

**Grilled haloumi, saffron arancini, cherry tomato &  
eggplant fresca**

*'16 Mestis, Merseguera*

**Brussel sprouts, crumbed cauliflower, green bean,  
kohlrabi and chipotle puree**

g

*'16 Comoloco, Monastrell*

*PX sherry*

# duendé

WINE AND TAPAS BAR

## **Cheeses**

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

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

**THANK YOU FOR YOUR SUPPORT  
DUENDE TEAM**