

CARTA DE VINOS

WINE LIST

SPARKLING

NV 22 DEGREE HALO PROSECCO	8.50/36
Riverland, South Australia	
NV GRAN CASTILLO CAVA BRUT	55
Cava, Spain	
NV DELAMERE CUVÉE ROSE BRUT	82
Tamar Valley, Tasmania	
NV FORGET-BRIMONT 1er CRU BRUT	99
Ludes Champagne, France	

WHITE

2023 VICKERY RIESLING	42
Eden Valley, South Australia	
2022 GOTAS DE MAR ALBERINO	69
Rias Baixas, Spain	
2022 LA VILLA PINOT GRIGIO	12/40
Veneto, Italy	
2023 CRITTENDEN ESTATE PINOT GRIS	65
Mornington Peninsula, Victoria	
2023 LA PROVA FIANO	52
Adelaide Hills, South Australia	
2023 TIN COTTAGE SAUVIGNON BLANC	9.50/38
Marlborough, New Zealand	
2019 PARAWA EST SAUVIGNON BLANC	8/42
Fleurieu Peninsula, South Australia	
2022 BATTLE OF BOSWORTH CHARDONNAY	13/49
McLaren Vale, South Australia	
2022 TYRRELL'S 'ESTATE GROWN' CHARDONNAY	68
Hunter Valley, New South Wales	

ROSE AND CHILLED RED

2022 LA TONNELLE ROSE	12/49
Provence, France	
2023 NOISY RITUAL 'MIXED BUSINESS' CHILLED RED,	13.5/54
Victoria	
2022 VILLA AIX ROSE	68
Provence, France	
2023 HUGO GRENACHE ROSE	11/52
McLaren Vale, South Australia	

RED

2022 RADIO BOKA TEMPRANILLO	9.5/38
Castilla, Spain	
2022 MT TRIO 'PORONGURUP VINEYARD' PINOT NOIR	13/48
Great Southern, Western Australia	
2022 SOUMAH PINOT NOIR	60
Yarra Valley, Victoria	
2017 PARAWA EST CABERNET	8/42
Fleurieu Peninsula, South Australia	
2020 D'ARENBERG 'THE LOVEGRASS' SHIRAZ	12.5/48
McLaren Vale, South Australia	
2022 FIRST DROP '2% RESERVE' SHIRAZ	69
Barossa Valley, South Australia	

SWEET

SEPPELTSFIELD DP63 MUSCAT	12 /
Barossa Valley, South Australia	

BEBIDAS CALIENTES

COFFEE & TEA LIST

FLAT WHITE	5
CAPPUCCINO	5
LATTE	5
MOCHA	5
LONG BLACK	5
Above in a Mug add	1.5
SHORT BLACK	4
PICCOLO	4
MACCHIATO	4
HOT CHOCOLATE	6.5
CHAI LATTE	6
LOOSE LEAF TEA	5
Extra Shot	.7
Soy, Almond, Oat, Full Cream Lactose Free	.7
Syrups	.7
Vanilla, Hazelnut, Caramel	

BEBIDAS FRIAS

COLD BEVERAGES

ICED COFFEE	7
ICED MOCHA	7
ICED CHOCOLATE	7
ICED LONG BLACK	7
ICED LATTE	7

BEVERAGE MENU

BEBIDAS

NON-ALCOHOLIC BEVERAGES

LIMA LIMON Y AMARGO Lemon Lime & Bitters	8.5
REFESCO DE LIMA Lime and soda	6.5
COCA - LIMONADA Coke a Cola, Lemonade	4.5
CERVEZA DE JENGIBRE Bundaberg Ginger Beer 375 ml	6.5
AGUA DE MINERO CON GAS Unlimited Crystella Sparkling Water	4

BATIDOS

SMOOTHIES	8.9
#1 Mango - Pineapple - Coconut Milk	
#2 Wild Berries - Mint - Greek Yogurt	
#3 Strawberry - Banana - Almond Milk	

FRAPES

FRAPPES	7.9
#1 Apple - Strawberry - Mint	
#2 Iced Coffee - shaved chocolate - cream	

JUGOS

JUICES 590ML	6
Cloudy apple	
Orange	
Pineapple	

LA MALTEADA

MILKSHAKES	7.5
Chocolate Fondant	
Strawberry Fusion	
Vanilla Bean	

BAR TAPAS

SMALL SHARE PLATES

ACEITUNAS MARINADAS v gfa Gordal & kalamata olives - sherry vinegar - crostini	10
PAN CON TOMATE vg Tomato concasse - pesto - confit garlic - goat's cheese	12
PATATAS BRAVAS vg Twice cooked potatoes - spicy tomato sauce - aioli	14
CEVICHE gfa Market fish - radish - cucumber - shallots - crackers	16
SARDINAS EN CAZUELA Baked sardines - lemon - fennel fronds - tostada	17
ALBONDIGAS gfa Pork and pistachio meatballs - tomato salsa - flat bread	24
CALAMARES FRITOS Fried squid - garlic flakes - saffron yoghurt - grilled lemon	18
CHORIZO A LA SIDRA Grilled chorizo - cider vinegar caramel - basil	18
BOLINHOS DE BACALAO Salt cod fritters - lime crema	24
CROQUETAS DE LA CASA v Potato croquettes of the day - manchego cheese	22

TABLAS

SHARE BOARDS

TABLA DE CARNE gfa Chefs' selection of cured meats - gherkins - relish - grilled bread (chorizo - black pudding - prosciutto)	34
TABLA DE QUESO gfa Chefs' selection of Spanish cheeses: manchego - chevre & queso azul valdeon - served with accompaniments	30
TABLA MIXTA gfa Chefs' selection of tabla de carne & tabla de queso (cured meats - cheeses - grilled bread - accompaniments)	48

APERITIVO

LIGHT MEALS

PINCHO CORDERO Lamb skewers - chimichurri	26
POLLO A LA PLANCHA Chicken skewers - romesco sauce	22
GAMBAS AL AJILLO Grilled prawns - garlic - chilli - sherry vinaigrette	29
PULPO A LA PLANCHA Grilled octopus tentacle - saffron yoghurt - shallot oil	30

PRINCIPALES

DESIGNED FOR TWO

CORDERO ASADA Roast lamb shoulder - preserved lemon - red wine jus	46
FILETE A LA PIMENTA Ribeye steak - garlic confit - jus gras - pickled fennel	42
PESCADO ESCABECHE Grilled white fish - escabeche sauce - crispy basil - olives	42

ACOMPAÑAMIENTO

SIDES

BERENJENA LA PARILLA v Grilled eggplant - caperberries - goat's cheese	14
BROCCOLINI A LA BRASA vg Broccolini - preserved lemon - chilli - balsamic reduction	14
CHAMPINONES AL HORNO v Baked field mushrooms - garlic confit - manchego bechamel	14
ENSALADA VERDE v Rocket, Walnuts, Goats Cheese, Green Goddess	14

ALMUERZO ESPECIAL

APRIL SUNDAYS - *Set Menu*

1st Seating 12.00 - 2.00 pm

2nd Seating 2.30 - 4.30 pm (if required)

STATION HOUSE - PAELLA 49

1st & 3rd Sundays

STATION HOUSE - CHARGRILL 49

2nd Sunday

STATION HOUSE - ROTISSERIE 49

4th Sunday

POSTRE

DESSERTS (scoop of Gelato optional) 5

CHURROS 14

Cinnamon sugar - dulce de leche

TARTA DE QUESO 14

Basque burnt cheesecake - blackberry compote

ESPANOL TARTA DE SANTIAGO 14

Spanish almond cake - orange sauce

EJ STATION HOUSE GELATO

Choice of flavours Kids Cup 5

Cup or Cone 1-Flavour 6.5

Cup or Cone 2-Flavours 8.9

Cup or Cone 3-Flavours 9.9

EL NIÑO

KIDS MEAL

HAM & CHEESE CROQUETAS 14

Ham and parmesan croquettes

ALBONDIGAS Y CARNE 16

Beef Meatballs in tomato sauce

BOMBAS DE ARROZ 15

Fried and crumbed cheese filled rice balls

PATATAS FRITAS vg 12

Chips and aioli

CERVEZA DE BARRIL

BEER ON TAP

Pot 285ml or Schooner 425ml

STONE & WOOD PACIFIC ALE 8/14

Jam packed full of fresh tropical fruit aromas & flavours

HEADS OF NOOSA JAPANESE LAGER 9/15

Filtered for a clean and crisp mouth feel

BLACK HOPS PALE ALE 8/14

A balance of pale malted barley and tropical hop aromas

GREAT NORTHERN SUPER CRISP 7/12

Fruity aroma, low bitterness, and a clean, crisp finish

ESPÍRITUS BÁSICOS

SPIRITS

SCOTCH - CHIVAS 12

VODKA - KARAVAN 14

RUM - MOUNT GAY 12

GIN - BOMBAY SAFFIRE 14

CANADIAN CLUB 10

CÓCTELES

COCKTAILS

ESPRESSO MARTINI 18

EJ Espresso shot, Coffee Liqueur, Vodka

NEGRONI 16

Campari, Gin and Sweet Vermouth,

STATION HOUSE SANGRIA coming soon

Grenache, Brandy, Triple Sec, Orange, Lemon, Cinnamon

APEROL SPRITZ 15

Prosecco, Aperol, Bitters, & Soda over ice