



APERITIF

7 KELLETT ST POTTS POINT 2011 T 02 9357 4729 F 02 9357 4791

aperitif@aperitif.net.au

Monday & Wednesday to Saturday 6pm to 3am

Sunday 6pm to Midnight

Closed Tuesday

Small Tapas

Marinated Olives	\$6
Skewer of Octopus, Cucumber & Chilli	\$4
Skewer of Cured King Salmon, Manzanilla Olive & Pickled Onion	\$4
White Gazpacho of Almond & Garlic	\$5

Charcuterie

Pork Spread 'Sobrassada'	\$6
Saucisson	\$8
Chorizo	\$8
Pork Rilette	\$12
Duck Liver Parfait	\$12
Spanish Black Pudding 'Morcilla'	\$8
Jamon Serrano	\$12

Tapas

Croquettes of Salt Cod	\$15
Ceviche of Kingfish	\$18
Cured King Salmon with Horseradish Cream	\$18
Garlic King Prawns	\$25
Chorizito with Cider Sauce	\$14
Spanish-Style Pork, Fennel Sausage & White Bean 'Fabada'	\$14
'Cocido' Jamon, Chorizo & Morcilla Hot Pot	\$16
Crispy Pork Belly, Cauliflower Puree & Caramelised Apple	\$16

Vegetarian

Pearl Barley & Wild Mushroom Arroz	\$28
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Menu designed by

Manu Feildel and Miguel Cascales Maestre



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Main Courses

Pan-roasted Kingfish,
Romesco Sauce \$28

Lamb Shank
'Spanish style' \$28

Sirloin of Beef,
Chimichurri butter (300g) \$35

Paella with Chicken, Chorizo,
Calamari & Mussels \$35

Seafood Paella \$45

Side Dishes

Peas & Jamon \$8

Potato Tortilla \$8

Garlic Mushrooms \$8

Salad of Baby Gem with Anchovy,
Tomato & Croutons \$8

Cheeses

(Served with Condiments)

Manchego (Sheep's Milk) \$9

Valdeon (Cow's Milk) \$9

Cabra (Goat's Milk) \$9

Deserts

Orange Cream Caramel \$12

Churros with Chocolate Sauce \$15

Chocolate & Chilli Fondant with
White Chocolate Sorbet \$16

Tasting Menu \$60

Skewer of Cured King Salmon, Manzanilla Olive
& Pickled Onion

White Gazpacho of Almond & Garlic

Croquettes of Salt Cod

Chorizito with Cider Sauce

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Pan Roasted Kingfish, Romesco Sauce

OR

Lamb Shank 'Spanish Style'

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Churros with Chocolate Sauce

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