

*All Day Menu**

Oysters - Natural / Mint & lime granita / Shallot & chardonnay mignonette (GF)	4 each
Spiced roasted almonds (GF)	7
Olives, fennel, thyme, citrus, oregano (GF)	7
Grilled flat bread, charred eggplant yogurt dip	10
Chorizitos, lemon (GF)	15
Andaluz chicken & duck liver parfait	13
Polenta chips, blue cheese dip (GF)	10
Grilled octopus, pimenton potatoes, chive aioli	15
Smoked ocean trout escabeche rilette, whole wheat toast	14
Celeriac, marjoram and manchego croquettes	14
Fried brussels sprouts, confit garlic & mustard sauce, pickled onion, parsnip crisps (GF)	14
Roasted pumpkin, pickled beetroot, goats curd, spinach	13
Farro, english pea, marinated feta, thyme	14
BBQ beef short rib, smoked salt, whiskey sauce (GF)	23
Spiced chicken skewers, house made green harissa aioli (GF)	15
Pork Belly, spiced braised fennel, baked apple, verjus (GF)	19
Braised lamb shank, roasted root vegetables, mole sauce (GF)	22

*Dessert **

Almond orange cake, spiced cream (GF)	12
Hush puppies, honey, saffron ice cream	10
Sweet rice pudding, lemon, cinnamon, orange candy (GF)	9
Chocolate salted caramels, smoked chili salt (GF)	3

** Last orders Monday to Thursday 10pm ; Friday and Saturday 11pm
(GF) - Gluten Free*

*Late Supper Menu **

Oysters	4 each
* <i>Natural</i>	
* <i>Mint & lime granita</i>	
* <i>Shallot & chardonnay mignonette</i>	
Spiced roasted almonds (GF)	7
Olives, fennel, thyme, citrus, oregano (GF)	7
Grilled flat bread, charred eggplant yogurt dip	10
Chorizitos, lemon (GF)	15
Andaluz chicken & duck liver parfait	13
Polenta chips, blue cheese dip (GF)	10
Celeriac, marjoram and manchego croquettes	14
BBQ beef short rib, smoked salt, whiskey sauce (GF)	23
Almond orange cake, spiced cream (GF)	12
Sweet rice pudding, lemon, cinnamon, orange candy (GF)	9
Chocolate salted caramels, smoked chili salt (GF)	3

** 10pm to 11pm Monday to Thursday*

** 11pm to Midnight Friday & Saturday*

Jamons & Deli Meats

30 gm 60 gm

Jamondor Jamón Ibérico de Bellota Gran Reserva

Iberian ham aged 36 months from the acorn fed, black footed pig.

18 36

Jamon Serrano

Meaning 'mountain ham' this is a dry cured, traditional Spanish ham.

10 18

Cantimpalo

Dry cured pork sausage, cured with smoked paprika

10 18

Morcon Ahumado Picante

A classic Spanish salami

10 18

Black Pig Sopressa

Salt cured pork

10 18

Cheese

30g 60g

Bleu De Laqueuille. (blue)

Cow's milk cheese, smooth texture complemented by a spicy, tangy flavour

8.5 17

Quicke's Goats Cheddar (hard)

Sweet and nutty with a deep flavour of goat's milk.

8.5 17

D'Argental Brebrousse (soft)

Pure sheeps milk brie style cheese from Lyon. Bloomy white rind, velvety texture

8.5 17

Individual cheeses are served by weight (30g), cut to order, brought to the correct temperature and then served with caramelised onion chutney, apple & housemade crisp breads

Après

Alvear 'Secular' Brandy <i>Montilla Moriles, ESP</i>	10
Alvear Gran Reserva Brandy <i>Montilla Moriles, ESP</i>	17
Berneroy Fine Calvados <i>Normandy, FRA</i>	11
Fernando de Castilla 'Solera Gran Reserva', <i>D.O. Jerez, ESP</i>	15
Martell V.S.O.P <i>Cognac, FRA</i>	12

Beer

Alhambra Reserva 1925, <i>Spain - 6.4%</i>	11
Big Sky IPA, <i>United States - 6.2%</i>	10
Boags Light, <i>Tasmania - 2.9%</i>	7
Cruzcampo Pilsner, <i>Spain - 4.8%</i>	9
Napoleone & Co Apple Cider, <i>Yarra Valley - 4.5%</i>	10
Mountain Goat Fancy Pants Amber Ale, <i>Victoria - 5.2%</i>	11
Schöfferhofer Grapefruit Hefeweizen, <i>Germany - 2.5%</i>	8

On Tap - 500ml

Hofbrau Munchner Hefeweizen Weissebier, <i>Germany - 5.1%</i>	12
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Sparkling Wines

Pere Ventura 'Mas Pere' NV <i>D.O. Cava, ESP</i>	9 / 43
Prince Estivac Brut Blanc de Blanc NV <i>Alsace, FRA</i>	11 / 55
Valdo Marca Oro Prosecco NV <i>D.O.C.G. Valdobbiadene, ITA</i>	50

Champagne

Dom Ruinart Blanc Champagne Brut '96 <i>Reims, FRA</i>	580
Gosset Celebris Extra Brut '98 <i>Aÿ, FRA</i>	340
Gosset Grande Reserve Brut NV <i>Aÿ, FRA</i>	180
Krug Clos du Mesnil Blanc de Blancs '95 <i>Le Mesnil-sur-Oger, FRA</i>	1850
Krug Grande Cuvee NV <i>Reims, FRA</i>	490
Laurent-Perrier Grand Siècle Grande Cuvée Brut NV <i>Tours-sur-Marne, FRA</i>	450
Louis Roederer 'Cristal' Brut '05 <i>Reims, FRA</i>	510
Pol Roger Reserve Brut NV <i>Epernay, FRA</i>	20 / 129
Pol Roger Blanc de Blancs Extra Cuvee de Reserve '02 <i>Epernay, FRA</i>	245
Salon Cuvee 'S' Les Mesnil '97 <i>Mesnil-sur-Oger, FRA</i>	850
Veuve Clicquot La Grande Dame Rose '98 <i>Reims, FRA</i>	790

Rose

Castaño Monastrell Rosado '12 <i>D.O. Yecla, ESP</i>	9 / 49
La Prova Aglianico Rosato '14 <i>Adelaide Hills, AUS</i>	11 / 55

White

Bodegas La Cana Albarino '12 <i>Rias Baixas, ESP</i>	68
Chapoutier 'La Ciboise' Luberon Blanc '12 <i>Rhone, FRA</i>	9 / 42
Cuatro Rayas Verdejo '13 <i>D.O.Rueda, ESP</i>	10 / 52
Domaine De Ladoucette Pouilly Fume '10 <i>Loire Valley, FRA</i>	115
John Duval 'Plexus' Marsanne Rousanne Viognier '12 <i>Barossa Valley, AUS</i>	13 / 62
Repertoire 'Shim' Chardonnay '09 <i>Margaret River, AUS</i>	59
R. Lopez de Heredia Vina Gravonia Viura '99 <i>D.O.C. Rioja, ESP</i>	125
Vinoptima Ormond Reserve Gewurztraminer '08 <i>Gisborne, NZL</i>	144
Vinteloper R1 Watervale Riesling '13 <i>Clare Valley, AUS</i>	11 / 55

Red

Alabaster' Vinedos de Paganos Tempranillo '07 <i>D.O.C. Rioja, ESP</i>	603
Conde de Valdemar Crianza '09 <i>D.O.C. Rioja, ESP</i>	59
Domaine La Roquete Chateauneuf-du-Pape '06 <i>Rhone, FRA</i>	185
Doncel de Mataperras Tempranillo '04 <i>D.O. Ribera del Duero, ESP</i>	210
Fat of the Land Seppeltsfield Shiraz '09 <i>Barossa Valley, AUS</i>	145
Gaja 'DaGromis' Barolo '07 <i>D.O.C.G Piedmont, ITA</i>	165
Henschke 'Hill of Grace' Shiraz '98 <i>Eden Valley, AUS</i>	900
Hudelot-Noellat 'Richebourg' Grand Cru '07 <i>Cote-d'Or, FRA</i>	786
Inkwell 'Infidel' Primitivo '11 <i>Mclaren Vale, AUS</i>	13 / 61
La Nieta' Vinedos de Paganos Tempranillo '05 <i>D.O.C. Rioja, ESP</i>	463
La Valentina Montepulciano D'Abruzzo '11 <i>D.O.C. Abruzzo, ITA</i>	9 / 40
Penfolds Grange Shiraz '90 <i>South Australia, AUS</i>	1322
San Gimignano Malbec '11 <i>Mendoza, ARG</i>	11 / 55
Sierra Cantabria Cuvee Tempranillo '06 <i>D.O.C. Rioja, ESP</i>	140
Tridente Tempranillo '10 <i>D.O. Castilla y León, ESP</i>	15 / 78
Wild Earth Deep Cove Pinot Noir '11 <i>Central Otago, NZ</i>	14 / 69

Martini,

Dry, dirty, sweet, perfect, as a gibson or gimlet, olive or a twist and with your choice of the following Gin or Vodka

Gin

Bols Genever	20
Bombay Sapphire	19
Broker's Gin	20
Gin Mare	21
Hendricks	21
Martin Miller's	21
Tanqueray	18
Tanqueray 10	22
Xoriguer	18

Vodka

Belvedere	20
Chopin Wheat	20
Grey Goose	22
Ketel One Citroen	19
Russian Standard	18
Zorza Potato	19
Zubrowka	18

Manhattan,

Invented in the 1860's and the most famous of New York's 'five borough' cocktails

Buffalo Trace	19
Canadian Club 12yo	20
Glenmorangie 10yo (Rob Roy)	22
Makers Mark	18
Jim Bean Rye	18
Wild Turkey Rare Breed	22
Rittenhouse Rye	20
Woodfords Reserve	20

Classic cocktails. *Want something not on the list?...just ask.*

Mai Tai. *The famous concoction from Trader Vic's.* 20

Pampero Blanco, Sailor Jerry, Cointreau, Orgeat, lime

French 75. *From Harry's New York Bar in Paris and named after the WW1 75mm Howitzer cannon.* 20

Tanqueray, Pol Roger, sugar & lemon juice.

Charlie Chaplin. *Created at the famous Waldorf Astoria and named after the man himself,* 18

Sloe gin, Apricot brandy and lime juice.

Corpse Reviver #2. *A forgotten potion returns to the living, the 1950's hangover cure.* 20

Tanqueray, Lillet, Cointreau, lemon and absinthe

Sazerac. *Created in the 1830's by Antoine Amedee Peychaud as an elixir* 20

Rittenhouse Rye, Martell VSOP & Absinthe

The Zombie. *The original 'Tiki' drink, served tall with 3 types of rum, almond liqueur* 20

and pineapple juice

Andaluz Signature Cocktails

Since 2009 the guys and girls behind the bar have created a number of unique signature cocktails. Here are just a few...

Andaluz Apple & Vanilla Martini. <i>Zubrowka vodka, Licor 43, cloudy apple juice, lime.</i>	18
Howard Passion. <i>Passionfruit, Belvedere, pomegranate, lemon, sugar and mint</i>	19
Saffron Bee. <i>Mount Gay Black Barrel, Poire William, Lime and Saffron Honey.</i>	19
The Picador. <i>Russian Standard, Licor 43, Aperol, grapefruit, lime.</i>	18
Anna's Mexicana. <i>Espolón Blanco, Cherry Heering, maple syrup, Luxardo, lime and cranberry</i>	18
Velvet Buffalo. <i>Buffalo Trace, Averna, apricot nectar, lemon juice, rose syrup.</i>	18
Yeoman's Tonic. <i>Tanqueray, guava nectar, kiwi fruit, rosemary, lime and sugar.</i>	19
Sir Coco. <i>Ciroc Coconut, Green tea, mint & peach syrup, Elderflower liqueur and lemon.</i>	18
Andaluz Sangria. <i>Red wine, seasonal fruit, Alvear brandy, topped with lemonade & dry (1LT Jug).</i>	25

Spirits

Gin

Bols Genever	11
Bombay Sapphire	11
Broker's Gin	11
Gin Mare	12
Hendricks	12
Martin Miller's	12
Tanqueray	10
Tanqueray 10	14
Xoriguer	10

Vodka

Belvedere	12
Chopin Wheat	12
Ciroc Coconut	12
Grey Goose	14
Ketel One Citroen	11
Russian Standard	10
Zorza Potato	11
Zubrowka	10

Whisk(e)y

Ardbeg 10yo	14
Canadian Club 12yo	11
Crazy Uncle Moonshine	10
Glenmorangie 10yo	12
Jameson Select Reserve	12
Lagavulin 16yo	14
Laphroaig 10yo	14
Monkey Shoulder	10
Redbreast 12yo	14
Talisker 10yo	15
Hakushu Distillers Reserve	16

Auchentoshan Three Wood 19

Matured in three casks, American bourbon, Spanish Oloroso sherry and Pedro Ximenez.
Complex whisky with toffee and sherry oak flavours.

Glenmorangie Lasanta 21

Triple distillation, non-chill filtered , finished in Oloroso and Pedro Ximenez casks.
Elegant single malt whisky with dark fruit, butterscotch and roasted hazelnut flavours.

Chivas Regal Royal Salute 21 23

Aged and blended by the Chivas Brothers considered experts in their field.
Complex scotch with notes of lemon, tea, chocolate and coconut.

Bourbon

Buffalo Trace	10
Gentleman Jack	11
Maker's Mark	10
Jim Bean Rye	10
Rittenhouse Rye	12
Wild Turkey Rare Breed	13
Woodfords Reserve	12

Rum

Angostura Reserva	10
Angostura 1919	15
Havana Especial	10
Havana 7 Anos	11
Kraken Black Spiced Rum	11
Matusalem Gran Reserva 15yo	12
Pampero Blanco	10
Ron Zacapa Centenario sistema solera 23	16
Sagatiba Velha (Cachaca)	11
Sailor Jerry Spiced Rum	10

Tequila

Cabo Wabo Reposado	12
Don Julio Anejo	14
Don Julio Reposado	12
Espolón Blanco	10
Ocho Blanco Single Estate	15
Patron XO cafe	12

Aperitifs, Vermouths & Digestifs

Aperol	9
Averna	10
Carpano Antica Formula	9
Campari	10
Carpano Punt e mes	11
Cinzano Bianco (45ml)	9
Lillet	9
Martini Rosso (45ml)	9
Pernod	8
Pimms	9

Absinth(e)

La Fée Blanche, <i>FRA</i> - 53 %	14
Lemercier, <i>FRA</i> - 45%	15

Liqueurs

Baileys	9
Cointreau	9
Disaronno Amaretto	9
Dom Benedictine	9
Drambuie	10
Gran Marnier	9
Kahlua	10
Licor 43	10
Fireball	12

Sherry

Fernando de Castilla Fino <i>Jerez, ESP</i>	10
Fernando de Castilla Amontillado <i>Jerez, ESP</i>	9
Seppeltsfield Solero DP38 Oloroso <i>Barossa Valley, AUS</i>	10
Valdespino 'El Candado' Pedro Ximenes <i>Jerez, ESP</i>	12

Dessert Wine

Gandia Moscatel Fusta Nova '10 <i>Valencia, ESP 500ml</i>	11/57
Royal Tokaji '5 Puttonyos' 07 <i>Tokaji, HUN 250ml</i>	16/78

Port

Kopke Reserve Tawny <i>Douro, PRT</i>	11
Quinta do Pego LBV 2005 <i>Douro, PRT</i>	13

Coffee

Espresso, Double Espresso, Long Black, Flat White,	4
Short Macchiatto, Long Macchiatto, Latte, Cappucino	4
Mocha, Hot Chocolate	4

Tea

English Breakfast, Earl Grey, Chamomille tea, Mint tea, Green tea	4
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