



## SPECIAL LUNCH MENU \$28

**Wednesday / Thursday / Friday from 11.00am - 2.30pm**

This option is NOT Available with any discount vouchers.

NOT valid for groups more than 10 people.

Choose one meal (special menu) and get a complimentary Garlic bread as a starter and House drink.

### Tapa Lunch

Choice of one tapas (from tapas menu) served with fries or salad.

### Filletto scotch (Approx 150g) (GFI)

Grilled scotch fillet with creamy mushroom sauce. Served with green salad or fries.

### Spaghetti Carbonara

Homemade spaghetti pasta with bacon and mushroom in a creamy sauce.

### Festonate Pollo

Homemade fresh pasta with free range chicken, onion and capsicum in tomato sauce.

### Carne burger

Homemade beef patty, bacon, tomato relish, cheddar cheese, tomato, mixed lettuce, red onion, brioche bun. Served with fries and aioli.

### Ensalada Verde (VGO)

Mixed lettuce, feta cheese, red onion, cherry tomato, cucumber, olives, balsamic olive oil dressing. (Add free range chicken tenderloin or beef extra \$8)

### Chicken Pizza

Free range Chicken, mushroom, mozzarella cheese on a tomato base.

### Margherita Pizza (V)

Fresh tomato, basil, buffalo mozzarella, mozzarella cheese on a tomato base.

### Hawaiian Pizza

Ham, pineapple, mozzarella cheese on a tomato base.

V=VEGETARIAN, VGO = VEGAN OPTIONAL,  
GFI = MADE WITH GLUTEN FREE INGREDIENTS.

*For Special Dietary requirements, please check with waiter / waitress*



## TAPAS

**Gluten free, Vegetarian and Vegan options available**

<b>Breads and dips (GFI) (VGO)</b> Toasted breads with dips swap for gluten free or vegan bread for an additional \$3	<b>\$14</b>
<b>Polenta (V) (VG) (GFI)</b> Polenta Chips with aioli	<b>\$14</b>
<b>Aceitunas (V) (VG)</b> Warm olives with fresh chilli, roasted garlic and rosemary served with bread	<b>\$14</b>
<b>Potato Bombas</b> Mashed potato balls stuffed with mince and cheese, crumbed and fried.	<b>\$16</b>
<b>Jalapeno queso (V)</b> Jalapenos stuffed with cream cheese, crumbed and deep fried	<b>\$15</b>
<b>Queso de Cabra (V)</b> Crumbed and fried goat cheese balls with toasted pistachio and honey	<b>\$17</b>
<b>Gamba</b> Panfried prawns with chilli and garlic served with bread	<b>\$16</b>
<b>Bodega Calamari</b> Crumbed and deep fried calamari with aioli	<b>\$15</b>
<b>Croquetas</b> Chicken and serrano ham croquettes served with gorgonzola sauce	<b>\$16</b>
<b>Chorizo &amp; Seta</b> Panfried chorizo, mushroom and garlic, served with bread	<b>\$15</b>
<b>Pollo Frito</b> Free-range chicken, coated and deep fried. Served with sweet and spicy mayo	<b>\$15</b>

## PLATTERS TO SHARE

<b>Bodega platter</b> Croquetas, queso de cabra, polenta chips, jalapeno queso, aceitunas	<b>\$48</b>
<b>Mixed Platter (GFI)</b> Variety of meats, cheeses, olives, anchovies, dips and breads gluten free bread additional \$3	<b>\$50</b>

**V-vegetarian, VG-vegan VGO-vegan optional  
GFI = made with gluten free ingredients.**





## BRUNCH

Available till 4pm



### Bode-bene (GFI)

\$21

Potato fritter, spinach, free range poached eggs (2) and hollandaise sauce. Add bacon \$5 or Smoked salmon - \$6

### Bodega Breakfast

\$29

Free range poached eggs (2), chorizo, bacon, potato fritter, mushroom, toasted bread, garlic butter & hollandaise.

### Tortilla (GFI)

\$20

Omelette with two fillings (chorizo, bacon, mushroom, cheese, ham, cherry tomato). Served with salad or toasted bread. Add extra filling - \$4

### Crostini de carne

\$23

Beef mince, free range poached eggs (2), toasted bread



## BURGERS

Available till 4pm



**Additional \$3 for GF burger bun**

### Cerdo Burger

\$25

Pulled pork, bacon, bbq sauce, caramelised onion, cheddar cheese, brioche bun. Served with fries and aioli.

### Carne Burger

\$25

Homemade beef patty, bacon, cheddar cheese, tomato, mixed lettuce, red onion, brioche bun. Served with fries and aioli. Add fried egg - \$4

### Pollo Burger

\$25

Grilled chicken, cheddar cheese, jalapeno aioli, tomato, red onion, mixed lettuce, brioche bun. Served with fries and aioli.



## SALAD



### Bodega ceasar salad

\$29 Mixed

lettuce, free range grilled chicken tenderloins, bacon, croutons, anchovies, parmesan cheese, poached egg, creamy anchovy and lemon sauce served on the side.

### Ensalada Mixta (V)(VGO)

\$25

sprouts, argula, croutons, feta, walnuts, apple.

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Rest of the menu in next page



## PASTA

### **Tortellini**

**\$28**

Tortellini (stuffed with today's flavour), free range chicken, bacon, mushroom in a creamy tomato sauce.

### **Spaghetti Gamba**

**\$29**

Homemade spaghetti, prawns, cherry tomatoes, chilli, garlic, in a white wine sauce.

### **Pollo Ravioli**

**\$27**

Ravioli (stuffed with today's flavour) free range chicken, mushroom in a creamy sauce.

### **Gnocchi con trufa (V) (VGO)**

**\$27**

Homemade potato gnocchi, mushroom, capsicum, sundried tomato, basil with truffle-infused tomato sauce.

### **Festonate Lamb**

**\$28**

Homemade curly pasta, pulled lamb, olives, tomato sauce.

## PIZZA

**(All pizza's are with tomato base and mozzarella cheese)**

### **Mediterranean Pizza (V)(VGO)**

**\$26**

Red onion, capsicum, sundried tomato, eggplant.

### **Margarita Pizza (V)**

**\$26**

Fresh tomato, basil and buffalo mozzarella.

### **Cuatro Cerdo Pizza**

**\$28**

Bacon, spanish chorizo, ham, salami.

### **Pollo Pizza**

**\$28**

Free range chicken, mushroom, parmesan cheese, truffle oil.

### **Madri Pizza**

**\$28**

Spanish chorizo, capsicum, olives, anchovies, onion.

### **Pizza de Carne**

**\$28**

Beef, jalapeno, red onion, sweet corn.

### **Salmon y Gambas Pizza**

**\$29**

Prawns, salmon, feta cheese, baby spinach.

## STEAK & SIDES

### **Filletto Scotch (approx. 250gm) (GFI)**

**\$39**

Grilled scotch fillet with creamy mustard sauce.

Served with salad or fries.

### **Green salad**

**\$10**

### **Fries & Aioli**

**\$10**

### **Vegetables of the day**

**\$10**

### **Vegan chorizo**

**\$8**

### **Vegan cheese**

**\$4**

### **Fried egg**

**\$4**

### **Gluten free options available**

Bread **\$1**

Pasta **\$2**

Pizza **\$3**



# DINNER MENU



## SALAD



### Seafood ensalada (GFI)

\$29

Lettuce mix, capers, smoked salmon, prawns, cream cheese, cherry tomato.

### Ensalada Mixta (V)(VGO)

\$25

sprouts, argula, croutons, feta, walnuts, apple. Add Cajun Chicken - \$10



## MAINS



### Pescado (GFI)

\$39

fish (oven baked) with fresh herbs, capers, lemon.  
served with salad.

### Beef Cheek (DF) (GFI)

\$38

Braised beef cheeks served with roasted veg.

### Pork belly (DF) (GFI)

\$39

braised and roasted with sweet port wine sauce.  
Served with salad or roasted veg

### Bodega Paella (GFI)

\$38

Paella rice, chicken, chorizo, prawns, beans and tomato.

### Cordero (GFI)

\$39

Grilled lamb rump, with mint salsa verde and feta cheese. Served with roasted veg.

### Pollo (GFI)

\$39

Free range chicken breast stuffed with spinach and cream cheese,  
wrapped in bacon and served with romesco sauce and roasted veg.

### Filletto Scotch (approx. 250gm) (GFI)

\$39

Grilled scotch fillet with creamy mustard sauce.  
Served with salad or roasted veg.

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## PASTA



### **Tortellini**

**\$28**

Tortellini(stuffed with todays flavour), free range chicken, bacon, mushroom in a creamy tomato sauce.

### **Spaghetti Gamba**

**\$29**

Homemade spaghetti, prawns, cherry tomato,chilli, garlic in a white wine sauce.

### **Pollo Ravioli**

**\$27**

Ravioli (stuffed with today's flavour) free range chicken, mushroom in a creamy sauce.

### **Gnocchi con trufa (V) (VGO)**

**\$27**

Homemade potato gnocchi, mushroom, capsicum, sundried tomato, basil with truffle-infused tomato sauce.

### **Festonate Lamb**

**\$28**

Homemade curly pasta, pulled lamb. olives, tomato sauce.



## PIZZA



**(All pizza's are with tomato base and mozzarella cheese)**

### **Mediterranean Pizza (V) (VGO)**

**\$26**

Red onion, capsicum, sundried tomato, eggplant.

### **Margarita Pizza (V)**

**\$26**

Fresh tomato, basil and buffalo mozzarella.

### **Cuatro Cerdo Pizza**

**\$28**

Bacon, Spanish chorizo,ham,salami.

### **Pollo Pizza**

**\$28**

Free range chicken,mushroom,Parmesan cheese, truffle oil.

### **Madri Pizza**

**\$28**

Spanish chorizo,capsicum,olives,anchovies,onion.

### **Salmon y Gamba Pizza**

**\$29**

Prawns, salmon,feta cheese,baby spinach.

### **Pizza de Carne**

**\$28**

Beef, jalapeno, red onion, sweet corn.



## SIDES / ALTERNATIVES



**Green salad** **\$10**

**Vegetables of the day** **\$10**

**Vegan cheese** **\$4**

**Green Salad** **\$10**

**Fries & Aioli** **\$10**

**Vegan chorizo** **\$8**

**Fried egg** **\$4**

**Fries & aioli** **\$10**

### **Gluten free options available**

Bread **\$1** Pasta **\$2** Pizza **\$3**

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# DESSERT

## **Tarta De Chocolate (GFI) \$14**

Bodega style chocolate mud cake. Served with vanilla gelato

## **Tres Leche \$14**

Rich sponge cake soaked in 3 types of milk.

## **Churro lava \$14**

Molten caramel cake with cinnamon, served with vanilla gelato  
(Please allow 15min to bake and serve)

## **Flan (GFI) \$14**

Spanish-style baked crÈME caramel, with caramel syrup,  
and a salted-caramel and almond crumb

## **Pecan Pie \$14**

Pecan & caramel pie served with whipped cream.

## **Gelato \$14**

Choice of two gelato flavours served with whipped cream and chocolate OR  
caramel sauce. Flavours: vanilla, chocolate, strawberry, coconut (vg)

## **Affogato \$14**

Vanilla gelato with espresso coffee and your choice of liqueur.

## **Port wine \$13**

### **Graham's Tawny port (10 yrs)**

Fine deep tawny colour, with complex nutty aromas combined  
with hints of honey and figs

## **Dessert Wine \$13**

### **LUSTAU MOSCATEL EMILÍN (Jerez, Spain)**

Dark Mahogany colour with sweet, intense floral and citric aromas.

## **Liqueurs \$11**

Galliano Black Sambuca / Tia Maria / Kahlua / Frangelico / Amaretto  
Baileys / Cointreau / Lemoncello / Drambuie

## **Hot Drinks**

<b>Tea</b>	<b>\$4</b>
(English Breakfast, Earl Grey, Peppermint, Chamomile, Green)	
<b>Short Black</b>	<b>\$4.5</b>
<b>Long Black/Americano</b>	<b>\$5</b>
<b>Flat White/Cappuccino/Mochaccino</b>	
<b>Latte/Chai Latte/Hot Chocolate</b>	<b>Reg \$5.5 / Lrg \$6</b>
<b>Soy/Almond/Coconut/Oat Milk</b>	<b>+\$0.5</b>
<b>Italian Hot Chocolate (Rich &amp; Thick)</b>	<b>\$6.5</b>
<b>Iced Coffee/Iced Chocolate</b>	<b>\$12</b>
<b>Special Liquor Coffee with whipped cream</b>	<b>\$15</b>

**VG - vegan , VGO - vegan optional, GFI - made with gluten free ingredients**

