

Menu

Sangria

Classic Sangria Red wine, vanilla liqueur, red apple juice, lemonade, mint, orange & pomegranate pearls 15 glass

White Sangria Sparkling white wine, blood orange liqueur, green apple juice & orange 15 glass

Spanish Beer & Wine

Estrella Damm Lager 9 bottle

Torres Coronas Tempranillo 25 bottle

Torres Vina Sol
(Paralleda/White Grenache) 8 glass | 30 bottle

Campo Flores,
Tinto Tempranillo Syrah 9 glass | 35 bottle

Lonia Cava Brut 10 glass | 30 bottle

Bodegas Patrocinio Zinio
Tempranillo Rose 14 glass | 50 bottle

Torres Ibericos Crianza Tempranillo 16 glass | 55 bottle

Gotas de Mar Albarino 19 glass | 75 bottle

To Start

Grilled sourdough 5

Spiced almonds & macadamias (V) 6

Marinated olives (V) 8

Antipasto platter 39.90

Serrano ham, Manchego cheese, salami, Mediterranean vegetables, marinated olives, gherkins, toasted garlic sourdough, Gwydir Grove EVOO

Note: this is a seasonal menu and subject to change

Azka
Restaurant
Wine & Tapas Bar



Tapas

Natural Oysters (GF)	4.50ea
Gratin Oysters (GF)	4.80ea
Garlic Turkish bread, marinated olives, Gwydir Grove EVOO (V)	12
House made vegetable spring rolls, sweet chilli lime sauce (V)	10.90
Chat potatoes, spicy herb tomato sauce (V) (GF)	10.90
Slow cooked beef ribs, Jack Daniels BBQ sauce, sesame seeds	15.90
Baked camembert, rosemary infused olive oil, soy & linseed sourdough	16.90
Serrano ham, melon, grilled sourdough, Gwydir Grove EVOO	16.90
Sautéed spicy chorizo sausage, garlic, honey & red wine glaze (GF)	16.90
Beef skewers, gherkin, honey, red wine vinegar & clove reduction	17.90
Manchego cheese, marinated olives, grilled sourdough	18.90
Potato rosti, smoked salmon, capers, Spanish onion, dill sour cream	18.90
Beer battered fish, spiced aioli	18.90
Spicy sizzling prawns in garlic oil, basil tomato sauce, crusty bread	19.90
Chilli con carne, jalapeno, avocado, tomato salsa, sour cream, corn chips	19.90

Dessert

Grand Marnier Crème Brulee, sugar twist cookies	16.90
Baked Alaska, vanilla bean & raspberry sorbet	16.90

