



TAPAS

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Antipasto (Colourful spread of various brine, roasted, fresh vegetables, kalamata olives, pine nut and rocket salad dress with balsamic vinagrette)	16
Artichokes (Small baby artichokes marinated in olive oil, salt & pepper)	15
Mixed Olives (Choice of original black gaeta olives, black cerignola olives, black pitted kalamata & green castelvetro olives)	11
Duck Rillettes (A crowd favourite! Served with few slices of french baguette)	20
Insalata Salumi (Iberico Jamon Bellota Paleta on bed of rocket salad, parma ham and salami garnish with cherry, gherkin, olive, cocktail onion)	27
Jamon Iberico Bellota Paleta Juan Pedro 40gm (Thin Sliced of Iberico served on bed of rocket salad)	26
Felino Salami (Beef, pork with dazzling flavor rich in black peppercorns and wine)	10
Stuffed Peppadews With Feta Cheese (Peppadews stuffed with feta cheese)	18
Cheese Platter (Mix Platter) (Assortment of cheese, crispybread, grapes, dried apricot, almond nut, strawberry jam, cucumber & carrot crudités)	28
Manchego Platter Made from the rich and thick milk of the Manchega sheep. Matured for 6 months, and have an intense rustic & caramelly aroma.	12
Brie Platter Soft cow's - milk cheese and is pale in color. Soft and creamy with mild buttery flavour	8
Tommes de Savoie It is a mild, semi-firm cow milk pressed cheese with a nutty flavour and a beige interior	12

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Tete-de-Moine (Tasty rosettes of shaved swiss cheese served on crisp water crackers)	26
Cod Liver (Nutritious cod liver served with sea salt)	19
White Belly Tuna Serrats "VENTRESCA" white tuna belly fillet in Spanish extra virgin olive oil serve with toast bread and lemon wedge.	24
Fresh Oysters - 3pcs / 6pcs (Fresh oysters served on a bed of ice)	17 / 30
Sliced Tomatoes with Extra Virgin Olive Oil (Roma tomatoes seasoned with extra virgin olive oil, salt & pepper)	10
Hummus Dip (Middle East dish made of chick pea , tahnini, lemon juice, spices, garlic, pinenut goes with crispy white corn tortilla strip chips)	16
Baba-ghanoush Dip (Grilled and roasted mashed Australia eggplant blend with garlic, lemon juice, olive oil, spices, tahini, yogurt, pinenut and crispy white corn tortilla strip chips)	16

WARM TAPAS

Assorted Mushrooms (Oven-cooked shitake, button & oyster mushrooms)	14
Traditional Tortilla / Additional Iberico Jamon Bellota Paleta Juan Pedro (Spanish omelette with onion and potato served with garlic bread)	15 / 28
Huevos Estrellados Con Jamon (A traditional Spanish dish of premium eggs fried lightly with iberico ham and topped over hash brown)	28
Beef Wrap (Slowed cook marinated beef rump and shredded with capsicum, jalapeno, mozzarella cheese, onion and wrap with tortilla)	20
Oyster Kilpatrick (Freshly baked oyster with bacon)	20

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Spanish Croquette	20
Bechamel fold with bacon, ibericon jamon and breaded. Creamy and delicious perfect croquette.	
Sauteed Garlic Prawns	22
(Prawns sauteed with garlic & dried chilli in extra virgin oil)	
Fresh Chorizo sausage with tomato coulis	16
(Perfectly grilled fresh spicy chorizo sausages with tomato coulis)	
Merguez Sausage	16
(Spicy mutton and beef sausage slow braised in tomato sauce)	
Patatas	15
(Potatoes & tuna tossed in garlic mayonnaise)	
Meatballs	22
(Beef & pork meatballs served with spicy tomato sauce)	
Smoked Chicken Quesadilla	21
(Oven-baked tortilla filled with smoked chicken & cheese)	
Spicy Pulled Beef Quesadilla	22
Beef rump marinated with special spices and slow cooked in beef stock for 3hrs, capsicum, chipotles peppers, smoked paprika, butter, onion, tortilla	
Grilled Eggplant with Feta Cheese & Anchovies Emulsion	16
(Served with french baguette)	
Pan Con Tomate / Add Iberico Jamon Bellota Paleta Juan Pedro 30gm	15 / 28
(Toasted ciabatta bread flavoured with Roma Tomatoes , garlic , olive oil and sea salt)	
Pan Con Anchoas	15
(Sliced ciabatta bread toasted with savoury anchovy butter)	

PIZZAS

QP Pizza (Our very own Signature Pizza! Thin Crust Pizza served with Parma ham and rucola leaves)	27
No. 5 Special (Chorizo sausage & jalapeño peppers make up this spicy original)	24
Salami & Capers (Salami, capers with oregano, thyme, onions & tomatoes)	24
Four-Cheese (Gorgonzola, feta, mozzarella and parmesan)	24
I.C.B. (Topped with fresh prawns & our very own pesto tomato sauce)	25
Margherita (Topped with mozzarella cheese & tomatoes with a touch of pesto)	19
Vegetarian (3 types of bell peppers, mushrooms & a whole lot of taste)	19
Hawaiian pizza (Thin crust pizza with BBQ tomato sauce, mozzarella cheese, ham, pineapples slices and red onion)	24
Pull Pork Pizza* Yummy 5hrs slowed cooked pork with beer and spices on thin crust pizza with bbq sauce, onion, chilli padi, green & red bell peppers.	25

HOT BAR SNACKS

Chicken Wings (6 jumbo-sized wings. Served crisp & VERY juicy)	22
Chicken Wings - Half portion (3 jumbo-sized wings. Served crisp & also VERY juicy)	15
Ah Ma Ngoh Hiang Homemade with water chestnut, minced pork, diced prawns, onion, five spice, fish paste wrap with beancurd skin. Served with Sriracha, Higashimaru Shoyu and Garlic Mayo Sauce.	16
Mini Beef Burgers (3 mini juicy beef burgers served with french fries & our secret recipe sauce)	26
Potato Wedges (Wedges served with a garlic cream sauce)	14
Rumpin Up The Steak (Lightly seasoned Australian WX ranger valley wagyu beef rump cap 200gm, served medium rare)	28
Kawa Ebi Karaage (Fried and tossed with our special spices)	17
Irish Guinness Beef Stew Slow cook beef shin in flavour rich beef gravy and Guinness with baby potato and carrot.	23
Fish & chips Strips of baby Red Snapper dipped in batter and fried till crispy. Served with french fries and homemade tartar sauce.	22

DESSERT

Tiramisu (Home made Italian dessert done Que Pasa Style)	11
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