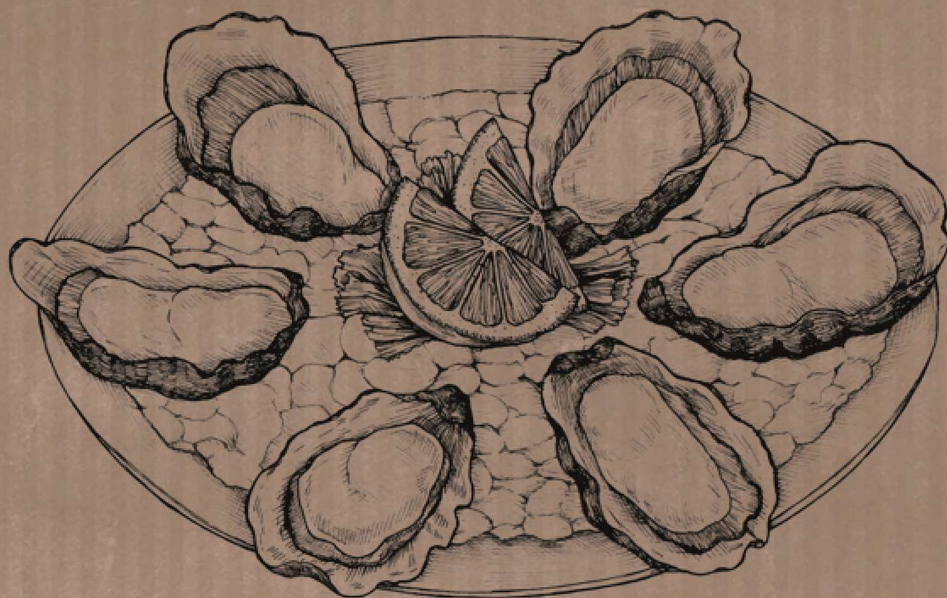




TAPAS

TAPAS

Antipasto	16
Colourful spread of various brine, roasted, fresh vegetables, kalamata olives, pine nut and rocket salad dress with balsamic vinagrette	
Artichokes	15
Small baby artichokes marinated in olive oil, salt & pepper	
Mixed Olives	11
Choice of original black gaeta olives, black cerignola olives, black pitted kalamata & green castelvetrano olives	
Duck Rillettes	20
A crowd favourite! Served with few slices of french baguette	
Insalata Salumi	27
Iberico Jamon Bellota Paleta on bed of rocket salad, parma ham and salami garnish with cherry, gherkin, olive, cocktail onion	
Jamon Iberico Bellota Paleta Juan Pedro 40gm	26
Thin Sliced of Iberico served on bed of rocket salad	
Felino Salami	10
Beef, pork with dazdling flavor rich in black peppercorns and wine	
Stuffed Peppadews With Feta Cheese	18
Peppadews stuffed with feta cheese	
Ham Pie Tee (available from 3pm till 1030pm)	15
Honey baked, kueh pie tee cup, pineapple, mango, tomato, cucumber, pinenut, thousand island	
Cheese Platter (Mix Platter)	28
Assortment of cheese, crispybread, grapes, dried apricot, almond nut, strawberry jam, cucumber & carrot crudités	
Manchego Platter	13
Made from the rich and thick milk of the Manchega sheep. Matured for 6 months, and have an intense rustic & caramelly aroma	
Brie Platter	9
Soft cow's - milk cheese and is pale in color. Soft and creamy with mild buttery flavour	
Tommes de Savoie	13
It is a mild, semi-firm cow milk pressed cheese with a nutty flavour and a beige interior	
Tete-de-Moine	26
Tasty rosettes of shaved swiss cheese served on crisp water crackers	
White Belly Tuna	24
Serrats "VENTRESCA" white tuna belly fillet in Spanish extra virgin olive oil serve with toast bread and lemon wedge.	
Fresh Oysters - 3pcs / 6pcs	17 / 30
Fresh oysters served on a bed of ice	
Sliced Tomatoes with Extra Virgin Olive Oil	10
Roma tomatoes seasoned with extra virgin olive oil, salt & pepper	
Hummus Dip	17
Middle East dish made of chick pea , tahnini, lemon juice, spices, garlic, pinenut goes with crispy white corn tortilla strip chips	

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WARM TAPAS

Assorted Mushrooms	14
Oven-cooked shitake, button & oyster mushrooms	
Traditional Tortilla / Additional Iberico Jamon Bellota Paleta Juan Pedro	15 / 28
Spanish omelette with onion and potato served with garlic bread	
Huevos Estrellados Con Jamon	28
A traditional Spanish dish of premium eggs fried lightly with iberico ham and topped over hash brown	
Oyster Kilpatrick	20
Freshly baked oyster with bacon	
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	17
Perfectly grilled fresh spicy chorizo sausages with tomato coulis	
Merguez Sausage	17
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	22
Smoked chicken strip with onion, tomato, chinese parsley, chopped jalapeno, capsicum, gruyere and mozzarella cheese sandwich with tortilla pastry	
Spicy Pulled Beef Quesadilla	24
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	

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PIZZAS

QP Pizza	28
Our very own Signature Pizza! Thin Crust Pizza served with Parma ham and rucola leaves	
No. 5 Special	25
Chorizo sausage & jalapeño peppers make up this spicy original	
Salami & Capers	25
Salami, capers with oregano, thyme, onions & tomatoes	
Four-Cheese	25
Gorgonzola, feta, mozzarella and parmesan	
I.C.B.	26
Topped with fresh prawns & our very own pesto tomato sauce	
Margherita	20
Topped with mozzarella cheese & tomatoes with a touch of pesto	
Vegetarian	20
3 types of bell peppers, mushrooms & a whole lot of taste	
Hawaiian pizza	25
Thin crust pizza with BBQ tomato sauce, mozzarella cheese, ham, pineapples slices and red onion	
Pull Pork Pizza	26
Yummy 5hrs slowed cooked pork with beer and spices on thin crust pizza with bbq sauce, onion, chilli padi, green & red bell peppers.	

HOT BAR SNACKS

Chicken Wings	23
6 jumbo-sized wings. Served crisp & VERY juicy	
Chicken Wings - Half portion	16
3 jumbo-sized wings. Served crisp & also VERY juicy	
Ah Ma Ngoh Hiang	16
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.	
Mini Beef Burgers	26
3 mini juicy beef burgers served with french fries & our secret recipe sauce	
Potato Wedges	14
Wedges served with a garlic cream sauce	
Rumpin Up The Steak	28
Lightly seasoned Australian WX ranger valley wagyu beef rump cap 200gm, served medium rare	
Kawa Ebi Karaage	17
Fried and tossed with our special spices	
Fish & Chips	22
Strips of haddock fish dip in our special batter, fried till golden brown and crisp. Served with fries and tartar sauce.	
Chilli Con Carne	18
Minced meat cooked in chilli & spices, tomatoes, lots of coriander, kidney beans and topped with cheese, jalapeno and yogurt. Served with white corn tortilla strip.	

DESSERT

Tiramisu	11
Home made Italian dessert done Que Pasa Style	

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