



**TAPAS**

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

*Subject to 10% Service Charge & Prevailing Government Tax*

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

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

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

# *PIZZAS*

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

## ***HOT BAR SNACKS***

<b>Chicken Wings</b> (6 jumbo-sized wings. Served crisp & VERY juicy)	<b>22</b>
<b>Chicken Wings - Half portion</b> (3 jumbo-sized wings. Served crisp & also VERY juicy)	<b>15</b>
<b>Ah Ma Ngoh Hiang</b> 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.	<b>16</b>
<b>Mini Beef Burgers</b> (3 mini juicy beef burgers served with french fries & our secret recipe sauce)	<b>26</b>
<b>Potato Wedges</b> (Wedges served with a garlic cream sauce)	<b>14</b>
<b>Rumpin Up The Steak</b> (Lightly seasoned Australian WX ranger valley wagyu beef rump cap 200gm, served medium rare)	<b>28</b>
<b>Kawa Ebi Karaage</b> (Fried and tossed with our special spices)	<b>17</b>
<b>Irish Guinness Beef Stew</b> Slow cook beef shin in flavour rich beef gravy and Guinness with baby potato and carrot.	<b>23</b>
<b>Fish &amp; chips</b> Strips of baby Red Snapper dipped in batter and fried till crispy. Served with french fries and homemade tartar sauce.	<b>22</b>

## ***DESSERT***

<b>Tiramisu</b> (Home made Italian dessert done Que Pasa Style)	<b>11</b>
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