

# Del Rios of Mt Anakie Tapas & Wine Cellar

<b>Patatas Bravas</b> Baked potatoes coated in a spicy tomato sauce	\$6
<b>Garlic Prawns</b> Served with crusty bread	\$8
<b>Albondigas</b> Spanish meatballs	\$8
<b>Warm marinated Olives</b> Served with crusty bread	\$8
<b>Spanish Tortilla</b>	\$8
<b>Tuna Croquetas</b> Served w/ homemade mayonnaise	\$8
<b>Pinchos – Beef Chimmi Churri &amp; Chicken Al Pimenton</b> Served with crusty bread	\$8
<b>Spanish Jamon Serrano</b> Served with crusty bread	\$10
<b>Sautéed Garlic Mushrooms &amp; White Wine Montaditos</b> Topped w/ melted bocconcini	\$8
<b>Bruschetta</b> Tomatoes, Spanish onions, basil topped with Meredith marinated goats fetta	\$10
<b>Mussels Española served with crusty bread</b> Mussels steamed with garlic, tomatoes, basil & white wine	\$12
<b>Spanish twice baked chicken wings</b> Served with crusty bread	\$10
<b>Bocadillos de Chorizo (Spanish chorizo sliders)</b> 2 small bread buns with grilled chorizo, topped with caramelised onions, roasted peppers, rocket & homemade mayonnaise	\$12
<b>Suggested wine: 2013 "Anarchist" Red Blend</b>	\$8/gl \$30/bot
<b>Spring grape pickers Tapas Platter</b> Selection of Spanish cold meats, olives, Manchego cheese	\$20
<b>Suggested wine: 2012 Sauvignon Blanc</b>	\$8/gl \$30/bot
<b>Winemakers Cheese Platter</b> Meredith cheese, Gippsland Brie, Spanish Manchego, Rolada & Quince paste	\$22
<b>Suggested wine: 2012 Chardonnay</b>	\$9/gl \$35/bot

- Mains -

**Spanish Paella**

\$25

Chicken and seafood rice dish served with salad

**Suggested wine: 2012 Pinot Noir**

\$10/gl \$40/bot

**Anakie Angus Burger**

Anakie sourced Angus beef, topped with a tomato & roast pepper relish, cheese & crispy lettuce. Served with chips

\$19

**Suggested wine: 2011 Merlot Cabernet**

\$9/gl \$35/bot

**2006 Cabernet (Coonawarra)**

\$9/gl \$35/bot

- Gluten free bread available -



**Sides**

Garden Salad

\$7.00

Bowl of chips

\$7.00

**Kids Meals**

Homemade chicken nuggets & chips

\$8.00

Grilled fish with chips

\$8.00

*With salad*

\$9.00

*With ice-cream*

\$10.00

- Drinks -

**Hot Drinks**

Coffee (Latte, cappuccino, espresso etc.)

\$3.50

*Mug*

\$5.00

*Extra Shot/Decaf*

\$0.50

Ice Coffee (with ice cream)

\$6.00

Hot Chocolate

\$4.50

Tea drop herbal tea

*Peppermint, Green, Lemon ginger, Chamomile*

\$3.50

Chai Latte

\$3.50

**Soft drinks**

Hepburn Springs Sparkling Flavoured

\$4.50

Sparkling mineral water 500ml

\$5.50

Assortment of soft drink cans

\$3.00

- Desserts -

<b>New York style cheesecake</b> A traditional light baked cheesecake served with ice cream or cream	\$8
<b>Death by Chocolate cake</b> A rich chocolate cake served chilled or warmed, with ice cream or cream	\$8
<b>Lemon tart</b> A fresh tangy dessert, served with ice cream or cream	\$8
<b>Leche Frita</b> A traditional Spanish style dessert, consisting of deep-fried semolina. Served with a dusting of cinnamon sugar	\$6
<b>Homemade crepes</b> Served with choice of suzette, lemon or blueberry syrup and ice cream	\$10



- We support local and regional produce -

Daylesford Hepburn Springs Mineral Water, Meredith Cheese , La Madre Bakery Geelong  
& Teesdale Camilo Extra Virgin Olive Oil  
Spanish small goods supplied by Casa Iberica Deli, Johnston Street Fitzroy

