

MIGUEL'S

— TAPAS, RACIONES Y VINO —

POSTRES

Tarta de Queso	Burnt Basque cheese cake with berry coulis & nut crunch	\$16
Leche Frita	Fried milk with cinnamon sugar & vanilla ice cream	\$16
Crujiente y Coco	Lotus shell, chocolate ganache & fresh berries	\$16

COFFEE / TEA

Coffee	Alternative milks available +\$1	\$5
Tea	English Breakfast, Earl Grey, Peppermint, Green	\$5

DESSERT WINES AND SHERRY

A selection of unique Spanish Brandy's, Whiskey's and digestives are available

Tait Liquid Gold Frontignac NV(Barossa Valley)

lovely notes of apricot jam, honey, spice cake and caramel with a hint of rancio and hazelnuts.

- \$10 -

Pedro Ximenez 'Romate' NV(Andalucia)

Creamy and velvety, this a noble wine with dark, dense mahogany colours. Its smooth, delicate aromas are reminiscent of raisins and on the mouth it is sweet and persistent.

- \$16 -

Pereira D'oliveiras Negra 5yo(Medeira)

The nose is initially savoury with hazelnuts, smoke and pine needles that open up to candied peel, baking spice and fruit mince. Higher sugar levels lend a mouth-filling richness, complemented by pithy citrus flavours and balanced by hints of spice and dried herbs. A long savoury finish.

- \$18 -

Gutierrez Colosia Cream(Cadiz)

Long and velvety, Oloroso's roasted nuts gain nougat-caramel from the PX. Mahogany colour, with a nose of golden sultana, dried quince, fresh fig and a whiff of ripe brie. The wine is medium sweet with herbal sassafras and all-spice

- \$20 -

Quinta Do Vallado 10yo(Portugal)

Super-elegant style of tawny. Mahogany colour and aroma. Nuts, straw, field herbs, all very autumnal, but retaining a sense of primary red fruits. Fresh overall with honey-nut sweetness; bright, quality spirit and lovely tannins give a clean, dry finish.

- \$31 -

15% Surcharge applies on Public Holidays

Not all ingredients are listed, please inform staff of any food allergies, Ingredient substitution is not available