

OYSTERS

Sydney Rock Oysters, Lemon (1)..... 7

'Kikos', Spanish Salted Dried Corn Kernels 8
Spanish Olives 9

Grain's Sourdough, with Extra Virgin Olive Oil 6pp
Pan Con Tomate (4) 12

TAPAS (1)

Croqueta de Jamón, Black Garlic Mayonesa 8
Jamón Serrano, Frito, Shaved Manchego 8
Empanadilla del Dia 9
Tostada de Boquerón (Anchovy), Salsa Verde 10
Chorizo Slider, Red Cabbage Slaw 11

PRIMERA

Andalusian Hummus, Smoked Tomato, Sourdough..... 21
Jamón Serrano, Crusted Burrata, Pickles..... 28
Warm Cow's Milk Cheese Wrapped in Jamón..... 28
Truffled Honeycomb, Toast

ENTREE

Shaved Cabbage Ensalada, Manchego, Almond, PX Raisins, Pan Rallado.. 22
Salmon Crudo, Red Beets, Dill & Horseradish Creme 32
Beef Tartare, Citrus Mayonesa, Egg Yolk, Capers 33
Charred Broccolini, Burrata, Hazelnut Picada 28
Garlic King Prawns (3) Skewer 25
Skewers - 'Moruno de Pollo', Spiced Chicken Skewers (2)..... 28
Octopus 'Galician Style', Potato Puree, Paprika 37

PAELLA DE BORN

Bomba Rice, Saffron, Prawns, Calamari, Chicken..... 55

MAINS

Sweet Potato Pastel, Roast Chestnuts, Red Currant, Paprika 35
'Pescado del Dia' - Market Fish (200gr)..... 46
Roast Chicken Thighs, Spinach, Mojo Picon..... 38
Pork Cutlet, Mojo de Ajo, Thyme 45
Braised Beef Cheeks, Red Cabbage, Agri-Dulce, Chives..... 49

SIDES

Sauteed Button Mushrooms, Garlic & Swiss Chard..... 19
Iceberg Lettuce, Eshallot Dressing, Green Olives, Chives..... 14
Fried Potatoes, Rosemary..... 14
Salsa Brava..... 5

DESSERT

Crema Catalana..... 18
Buñuelos 'Spanish Doughnuts' (6) Strawberry & Vanilla Creme..... 24
Warm Baked Chocolate, Vanilla Ice Cream (15 minutes)..... 22
Tapavino Pavola, Seasonal Fruit..... 18
Selection of Sorbets (3)..... 18

CHEESE 2X28

Manchego - Hard - Sheep - Spain..... 15
Mon Ami Brie - Sheep - France..... 15
All Served with Crackers & Sourdough

FLIP OVER FOR SET MENUS

ROYAL MENU FOR 98PP (2PP)

SET MENU 82PP (3PP+)

DELUXE MENU 102PP (3PP+)

DRINK PACKAGES

HAPPY HOURS 3.30-6PM

FLIP OVER FOR MORE



CARD SURCHARGE 1.5%
APPLIES CREDIT, EFTPOS
2% AMEX

MONDAY TO SUNDAY
12PM ALL DAY DINING

BORN BY TAPAVINO

SUNDAY SURCHARGE 10%
PUBLIC HOLIDAY 15%

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES, OR SPECIAL DIETARY NEEDS. TABLES OF 8PPL +, SET MENU + 10% SERVICE FEE APPLIES TO TOTAL BILL

BANQUET MENUS

ROYAL MENU 98PP (2PP)

Jamón Serrano, Frito, Shaved Manchego (1)
Empanadilla del Dia (1)
Anchovy 'Boquerón' Tostada, Salsa Verde (1)

Warm Cow's Milk Cheese Wrapped in Jamon,
Truffled Honeycomb, Toast

Galician Style Octopus

Cabbage Ensalada
Pork Cutlet, Mojo de Ajo

Dessert | Crema Catalana

DELUXE MENU 102PP (3PP+)

'Kikones', Salted Roasted Corn Kernels

Jamón Croqueta (1)
Boqueron Tostada, Salsa Verde (1)

Jamón Serrano, Burrata

Beef Tartare, Citrus Mayonesa

Pescado del Dia

Roast Chicken Thighs, Mojo Picon
Fried Potatoes

Dessert del Dia

SET MENU 82PP (3PP+)

'Kikones', Salted Roasted Corn Kernels

Empanadilla del Dia (1)
Andalusian Hummus, Sourdough

Jamón Serrano
Salmon Crudo, Red Beets, Dill & Horseradish Creme

Iceberg Lettuce, Eschallot, Green Olive
Braised Beef Cheeks
Fried Potatoes

Dessert | Tapavino Mess

FESTIVE MENU 1.5HR DRINKS 105PP (3PP+)

Drinks - Tap Beer, House White, Red, Rose 1.5rs

'Kikones', Salted Roasted Corn Kernels

Empanadilla del Dia (1)
Andalusian Hummus, Sourdough

Jamón Serrano
Salmon Crudo, Red Beets

Iceberg Lettuce, Eschallot, Green Olive
Braised Beef Cheeks
Fried Potatoes

Dessert | Tapavino Mess
Weekend Lunches only - Saturday and Sunday
From 12pm | Last Booking 2.30pm

HAPPY HOURS 3.30PM - 6PM

Monday - Friday
330ml House Beer 10
150ml Wine (White, Rose, Red) 10

Sangria (White / Red)
Aperol Spritz, Espresso Martini 16
Classic Margarita, Negroni 16

IF YOU ENJOYED YOUR EXPERIENCE
PLEASE LEAVE A POSITIVE GOOGLE
REVIEW VIA THE QR CODE



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NEEDS. TABLES OF 8PPL +, SET MENU + 10% SERVICE FEE APPLIES TO TOTAL BILL