



POSTALES

DE ESPAÑA @ GPO Sydney

TAPAS AND MAIN COURSE THEATRE MENU

Pan de Miche con Aceite de Oliva y Aceitunas

Miche Bread with Spanish Olives and Spanish Oil

6.00

SEAFOOD TAPAS

Croquetas de Bacalao

Homemade Salted Cod Croquettes served with Aioli

Gambas al Ajillo

Sizzling Prawns Cooked in Garlic, Chilli and Tio Pepe Sherry

Calamares Fritos

Lightly Fried Calamari Sprinkled with Paprika and served with a Lemon Aioli

MEAT TAPAS

Jamón Serrano

Cured Spanish Ham from a White Pig Jamón Serrano Gran Reserve Jamondul (50g)

Chorizo con Mojo Picà (Mild or Spicy)

Grilled Chorizo with Garlic Confit, Sweet Paprika & Roasted Red Capsicum Sauce

Croquetas de Jamón

Homemade Jamon Croquettes served with Aioli (4 pieces)

VEGETABLE TAPAS

Judías Verdes

Green Beans with Garlic, Butter and Sea Salt

Garbanzos con Espinacas

Spinach, Chickpea and Cauliflower Sautéed with Spices

Patatas Bravas

Fried Potatoes with a Spicy Tomato Sauce and Aioli

MAIN COURSES

Salmón con Alubias

Pan Fried King Salmon with White Bean, Caper Berries, Cherry Tomatoes and Parsley

Pollo a la Parrilla con Repollo

Chargrilled Marinated Spatchcock served with Asparagus, Corn Puree and Black Garlic

Ternera con Champiñones

Pan Fried Veal with Roasted Mushrooms, Pedro Ximénez Sherry, Herbs, Garlic, Pistachio Crumbs and 12 month Manchego

WINES

White Wine 07 Castaño Dominio Espinal, **Macabeo**, Yecla, Levant, Spain

Red Wine 07 Bodegas Aragonesas, 'Coto de Hayas Tinto' **Garnacha/Tempranillo**, Campo de Bojra, Spain

Head Chef: Stacey Moxham

Menu is subject to change

Pre-purchased dinner & show tickets must be given to staff when the bill is presented