

# Escobar

Kitchen and Bar

3pm-late Wed, Thurs, Fri | 12pm-late Sat, Sun

*WELCOME! We specialise in drinks and share food and suggest you order several dishes at a time. We are happy to serve you at the table, but feel free to come and speak to our staff at the bar at any time. Food will be served as it is prepared by the kitchen; if you have any dietary requirements please let us know so we may assist in your order. Most of all, we ask that you relax and enjoy yourself!*

## ALL DAY FOOD

*any food item marked with an asterisk \* is available at any time*

### LUNCH

12pm-5pm Sat & Sun | 2-4 dishes per couple

- Shoesting Fries** w/ rosemary salt & aioli 8.5 (V,G,D)
- \*Gourmet Jaffle** – ask our staff for today's flavour 9 (V)
- \*House Dips** – duo of dips served w/ crispy tortillas 12 (V,G)
- Haloumi Cigars** – cheese sticks crumbed & deep fried w/ harissa yoghurt 14 (V)
- Roasted Pumpkins** w/ pepitas, walnuts, feta & honey-mustard vinaigrette 12 (V,G,D)
- Fried Ricotta Gnocchi** w/ mushrooms, parmesan & truffled mayo 15 (V)
- Hot-Smoked Fish Bruschetta** w/ pickled fennel, dill cream & fried capers 16 (G)
- Crispy Fried Chicken Bites** w/ fresh tomato & jalapeno aioli 15 (G,D)
- Beef Bites** – braised beef, beetroot relish & pickled radish on crispy tortillas 14 (G,D)
- Chicken Salad** w/ greens, tomato, onion & herb yoghurt 16 (G)
- Chef's Burger** served w/ fries - changes regularly 17
- \*Ploughman's Board** – sliced meats, pickles, cheese & toasted baguette 29 (G)

### COFFEE & TEA

*soy and takeaway coffee available on request*

- Short** – espresso, macchiato, piccolo, latte, flat white, cappuccino, long black 3.5
- Long** – Mocha, Hot Chocolate, Double Shot, Mug of Coffee 4
- Pot** – English Breakfast, Earl Grey, Peppermint, Chai, Green Tea w/ honeydew 4

### DINNER

5pm-9pm Wed-Sun | 3-5 dishes per couple

- \*Mixed Olives** marinated w/ lemon, garlic & herbs 6.5 (V,G,D)
  - Yuca Fries** served w/ mild cuban hot sauce 6.5 (V,G,D)
  - \*Nana's Nuts & Bolts** roasted w/ butter, worcestershire & spices 6.5 (V)
- ✕
- Shoesting Fries** w/ rosemary salt & aioli 8.5 (V,G,D)
  - Green Salad** w/ feta & balsamic reduction 8.5 (V,D,G)
  - \*House Dips** – duo of dips served w/ crispy tortillas 12 (V,G)
  - Haloumi Cigars** – cheese sticks crumbed & deep fried w/ harissa yoghurt 14 (V)
  - Roasted Pumpkins** w/ pepitas, walnuts, feta & honey-mustard vinaigrette 12 (V,G,D)
  - Oven Roasted Squid** w/ herb & semi-dried tomato stuffing, romesco sauce 15 (G,D)
  - Fried Ricotta Gnocchi** w/ roasted mushrooms, parmesan & truffled mayo 15 (V)
  - Beef Bites** – braised beef, beetroot relish & pickled radish on crispy tortillas 14 (G,D)
  - Hot-Smoked Fish Bruschetta** w/ pickled fennel, dill cream & fried capers 16 (G)
  - Crispy Fried Chicken Bites** w/ fresh tomato, jalapeno aioli 15 (G,D)
- ✕
- \*Meat Board** – sliced meats w/ house preserves & toasted baguette 29 (G,D)
  - \*Cheese Board** – 3 assorted cheeses w/ crispbread & fruit 26 (V,G)
  - Portuguese-Spiced Crispy Spatchcock** w/ chipotle sauce & zucchini slaw 36 (G)
  - Braised Beef Cheeks** w/ sweet potato, herbed yoghurt & baby gem lettuce 36 (G,D)
  - Slow-Roasted Mexican Style Pork Shoulder** w/ tortillas, refried beans & rice 36 (G,D)

### DESSERT

12pm-late

- \*Dark Chocolate Brownie** w/ ice cream, praline dust & rosemary salted-caramel 10 (V)
- \*Vanilla Bean Panna Cotta** w/ berry compote 10 (G)
- \*Citrus Scented Polenta Cake** w/ a light thyme syrup & vanilla ice cream 10 (V,G)

V=Vegetarian Option Available G=Gluten Free Option Available D=Dairy Free Option Available \*=Available All Day 15% Surcharge on Public Holidays EFTPOS, Visa & Mastercard accepted

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## TAP BEER

*We change our three tap offerings regularly:  
please see our friendly staff for our current selection!*

## BOTTLED BEER & CIDER

<b>Fortitude Pacer 2.8</b> {light beer} .....	8
<b>Asahi Dry Black Lager</b> .....	10
<b>XXXX Gold Tallie</b> {750ml} .....	14
<b>4 Pines Hefeweizen</b> .....	9
<b>Yenda Golden Ale</b> .....	8
<b>Stone &amp; Wood Pacific Ale</b> .....	9
<b>Coopers Pale Ale Tallie</b> {750ml} .....	16
<b>Feral Hop Hog IPA</b> .....	12
<b>Mountain Goat Hightail Ale</b> .....	10
<b>White Rabbit Dark Ale</b> .....	10
<b>4 Pines Dry Irish Stout</b> .....	10
<b>Feral Smoked Porter</b> .....	12
<b>Brookvale Union Ginger Beer</b> {500ml} .....	16
<b>Kopparberg Elderflower &amp; Lime Cider</b> {500ml} .....	16
<b>Dirty Granny Apple Cider</b> .....	9

## HOUSE SPECIALTIES

'Bathtub Gin' 9

House-made Tonic 0.5

House Spiced Rum 9

## HI-BALLS & JUGS

**Bloody Mary** – 10/29  
vodka, tomato, lemon, hot sauce, celery bitters, s&p

**Floral Collins** – 11/30  
gin, house lavender cordial, lemon, orange bitters, soda

**Firestorm Fizz** – 12/35  
angostura bitters, rum, lime, house orgeat, ginger beer

**Sangria** – 9/25  
fruit-infused wine, cassis, lemon, lemonade

**Desert Iced Tea** – 12/35  
tequila, lime, orange, agave, chilled chamomile tea

## COCKTAILS

**Pablo Espresso** – 16  
white rum, kahlua, licor 43, espresso, chocolate bitters

**Summer Fields** – 17  
gin, grenadine, rosewater, lemon sorbet, sparkling wine

**La Mariposa** – 18  
white rum, elderflower, lime, pineapple, pimento bitters

**Hunter's Jewel** – 18  
house-aged chivas regal, sloe gin, house vermouth

**Whiskey Renewal** – 17  
bourbon, cassis, lemon, angostura bitters

**Colonial Julep** – 18  
cognac, peppermint-infused rum, mint, crushed ice

**Garden Gimlet** – 18  
elderflower-infused gin, grape-blossom liqueur, lime oils

**P.C. Old Fashioned** – 19  
pineapple rum, coconut bitters, pineapple, coconut ice

*Want more? We pride ourselves on making custom cocktails for your  
personal tastes. Feel free to ask!*

{for a list of our extensive back-bar products, please ask your server}

## WHITE WINE

**McPherson** *Sauvignon Blanc* 2016 S.E. Aust, VIC 8/35

**Babydoll** *Sauvignon Blanc* 2015 Marlborough, NZ 40

**Yealands** *Riesling* 2014 Marlborough, NZ 45

**Lorca Fantasia** *Torrontes* 2013 La Rioja, ARG 49

**Banfi** *Pinot Grigio* 2015 Tuscany, IT 10/48

**Silver Fern** *Pinot Gris* 2014 Marlborough, NZ 49

**Bethany** *Semillon* 2013 Barossa, SA 45

**Tahbilk** *Marsanne* 2009 Nagambie Lakes, VIC 55

**M.F.N** *Chardonnay* 2015 Margaret River, WA 11/52

**K1** *Chardonnay* 2014 Adelaide Hills, SA 69

**La Vue** *Grenache Rosé* 2015 SE Aust, VIC 10/45

## RED WINE

**Matakana** *Pinot Noir* 2014 Marlborough, NZ 10/48

**Napenthe** *Pinot Noir* 2014 Adelaide Hills, SA 55

**Mataora** *Pinot Noir* 2014 Central Otago, NZ 69

**Petaringa** *Merlot* 2013 Adelaide Hills, SA 49

**Mi Terruño** *Tempranillo* 2014 Mendoza, ARG 52

**La Torre** *Sangiovese Merlot* 2010 Tuscany, IT 55

**Geoff Merrill** *Cab Shiraz* 2010 McLaren, SA 11/52

**Howling Wolves** *Cab Blend* 2010 Margaret River, WA 65

**Tahbilk** *Cab Sauv* 2007 Nagambie Lakes, VIC 60

**Ique** *Malbec* 2015 Mendoza, ARG 55

**McPherson** *Shiraz* 2015 S.E. Aust, VIC 8/35

**Geoff Merrill Reserve** *Shiraz* 2009 McLaren, SA 88

## SPARKLING WINE

**Postmistress** *Blanc de Blanc* N.V. Padthaway, SA 10/48

**Hungerford Hill** *Brut* 2010 Hunter, NSW 65

**G.H. Mumm** *Brut* N.V. Champagne, FR 99