

ALBA

BAR AND DELI

snack

oyster - freshly shucked served natural or with mignonette	\$6ea
olives - house marinated mixed australian olives . vg	\$7
croqueta - ask for today's flavour	\$4.5ea
scallop - ceviche, rockmelon, serrano, fermented chilli	\$6.5ea
housemade gazpacho - traditional cold soup . vg	\$3.5ea

preserved

sardines - cuca	\$18
anchovies - olasagasti	\$29
chipirones (squid in ink) - cuca	\$26
boquerones (white pickled anchovies)	\$25
mejillones (mussels in escabeche) - gallegas	\$26
jamon serrano - elpozo reserva	\$17
wagyu bresaola - quattro stelle	\$28
jamon iberico - blazquez	\$36
chefs salumi selection	\$35

smalls

patatas bravas - crispy potato w rojo . vg	\$12
roasted cherry tomatoes - px vinegar, garlic . vg	\$12
morcilla - housemade blood sausage, chimichurri, labneh	\$18
calamar - queensland squid, garlic, lemon, guindillas	\$21
asparagus - barley, jamon iberico	\$23
urban valley mushrooms - garlic chives, yolk two ways	\$24
vanella burrata - housemade chorizo mince, parsley oil	\$26

biggie

roasted cabbage - almond cream, honey, saffron . v	\$24
pescado - yellowtail kingfish, mango salsa	\$32
western australian octopus - spring salad, citrus, pimenton	\$32
flat iron -150g 5+wagyu, salsa verde	\$34

after

cheese - ask staff for todays selection	\$13 or 4 for \$46
dessert of the moment	ask the team
romate sanchez pedro ximenez	\$18
amaro nonino reserva 24	\$22

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fizz

torres blanca macabeo, xarello, parellada - catalonia, esp	\$16	\$65
la prova - pet nat barbera - adelaide hills, sa	\$18	\$80
hughes & hughes - soiree riesling, chardonnay, dornfelder - white rock, tas	\$21	\$95

white

two tones - havilah pinot gris - tasmania	\$20	\$90
la linea - vertigo 25gm (<i>off dry</i>) riesling - adelaide hills, sa	\$17	\$75
supernatural - illusion pinot noir - northern reg, tas	\$19	\$85
abellio albarino - rias baixas, esp	\$18	\$80
margan breaking ground 2021 chardonnay - hunter valley , nsw	\$20	\$90

pink + orange

karman - clarette rose grenache, viura - rioja, esp	\$17	\$75
emmalene pinot gris - adelaide hills	\$18	\$80
main & cherry skin pinot gris, riesling, gewurzt - adelaide hills, sa	\$19	\$85

red

soumah pinot noir - yarra valley, vic	\$20	\$90
aristotelis ke antoula - lucky number 5 (<i>chilled</i>) blend of 15 varieties! - diverse reg, nsw	\$21	\$95
pastafarian -unico zelo sangiovese - clare valley, sa	\$20	\$90
hacienda el omo - crianza 2019 tempranillo - rioja, esp	\$21	\$95
two tones - havilah shiraz - tasmania	\$22	\$99

sherry & apera

Fino

Colosia Fino	\$13
Sanchez Romate Perdido	\$16
Fernamdo de Castilla Manzanilla	\$13
Seppeltsfield Solera Dry Flor (Apera)	\$12

Amontillado

Colosia	\$16
Romate NPU	\$16

Oloroso/Palo Cortado

Colosia Oloroso	\$18
Romate Don Jose	\$14
Cayetano Del Pino	\$18

Cream/Pedro Ximinez

Colosia Cream	\$16
Romate Iberia Cream	\$16
Romate Cisneros	\$18