

CARTA DE VINOS

WINE LIST

SPARKLING

NV 22 DEGREE HALO PROSECCO Riverland, South Australia	10.5/49
NV AVENT ORGANIC CAVA Cava, Spain	65
NV DELAMERE CUVÉE ROSE BRUT Tamar Valley, Tasmania	87
NV FORGET-BRIMONT 1er CRU BRUT Ludes Champagne, France	99

WHITE

2024 VICKERY RIESLING Eden Valley, South Australia	10.5/49
2023 GOTAS DE MAR ALBARINO Rias Biexas, Spain	69
2024 LA PROVA FIANO Adelaide Hills, South Australia	59
2023 LOS HERMANOS 'SALUDOS' King Valley, Victoria	58
2024 CRITTENDEN ESTATE PINOT GRIS Mornington Peninsula, Victoria	65
2025 TIM ADAMS PINOT GRIS Clare Valley, South Australia	13.5/54
2024 JERICHO PINOT GRIGIO Adelaide Hills, South Australia	65
2024 TIN COTTAGE SAUVIGNON BLANC Marlborough, New Zealand	10.5/49
2023 PARAWA EST SAUVIGNON BLANC Fleurieu Peninsula, South Australia	9.5/48
2024 ASTROLABE SAUVIGNON BLANC Marlborough, New Zealand	65
2024 HOWARD PARK 'MIAMUP' CHARDONNAY McLaren Vale, South Australia	14/67
2023 TYRRELL'S 'ESTATE GROWN' CHARDONNAY Hunter Valley, New South Wales	78

ROSE AND CHILLED RED

2024 LA TONNELLE ROSE Provence, France	13.5/56
2023 NOISY RITUAL 'FUNNY BUSINESS' CHILLED RED Victoria	14/58
2023 VILLA AIX ROSE Provence, France	68
2025 HUGO GRENACHE ROSE McLaren Vale, South Australia	12.5/54

RED

2024 RADIO BOKA TEMPRANILLO Castilla, Spain	10.5/45
2019 BELOKI CRIANZA TEMPRANILLO Rioja, Spain	67
2023 MT TRIO 'PORONGURUP VINEYARD' PINOT NOIR Great Southern, Western Australia	13/56
2024 SOUMAH PINOT NOIR Yarra Valley, Victoria	64
2023 GAUCHO CLUB MALBEC Mendoza, Argentina	67
2017 PARAWA EST CABERNET Fleurieu Peninsula, South Australia	9.5/47
2018 ZEMA ESTATE 'CLUNY' CABERNET BLEND Coonawarra, South Australia	14.5/64
2023 HOWARD PARK 'LESTON VINEYARD' CABERNET SAUVIGNON Margaret River, West Australia	89
2021 D'ARENBERG 'THE LOVEGRASS' SHIRAZ McLaren Vale, South Australia	13.5/56
2021 FIRST DROP '2% RESERVE' SHIRAZ Barossa Valley, South Australia	78
2019 TIM ADAMS 'ABERFELDY' SHIRAZ Clare Valley, South Australia	98
SWEET	
SPRING SEED 'SWEET PEA' MOSCATO McLaren Vale, South Australia	49
D'ARENBERG 'RARE' TAWNY PORT McLaren Vale, South Australia	16.5

BEBIDAS CALIENTES

COFFEE & TEA LIST

	Cup or Mug
FLAT WHITE	4.9
CAPPUCCINO	4.9
LATTE	4.9
MOCHA	5.4
LONG BLACK	4.9

Above in a Mug add 1.0

SHORT BLACK	4.2
PICCOLO	4.2
MACCHIATO	4.2
HOT CHOCOLATE	4.9 / 5.9
CHAI LATTE	4.9 / 5.9
LOOSE LEAF TEA	5.7

Extra Shot	0.7
Soy, Almond, Oat, Full Cream Lactose Free	0.7
Syrups	0.7
Vanilla, Hazelnut, Caramel	

BEBIDAS FRIAS

COLD BEVERAGES SERVED WITH ICE CREAM AND CREAM

ICED COFFEE	7.5
ICED MOCHA	7.5
ICED CHOCOLATE	7.5

COLD BEVERAGES SERVED OVER ICE

ICED LONG BLACK	6.0
ICED LATTE	6.5

BATIDOS

SMOOTHIES (GF, DF)	9.9
Add Protein	1.0

Very Berry
Choc Banana
Coco Mango
Green Machine

FRAPES

FRAPPES (Dairy Free available)	8.5
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Guava - Lychee - Mango
Pomegranate - Raspberry
Caramel Fusion
Vanilla
Chocolate
Mocha
Coffee

BEVERAGE MENU

BEBIDAS

NON-ALCOHOLIC BEVERAGES

LIMA LIMON Y AMARGO Lemon Lime & Bitters	8.5
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REFESCO DE LIMA Lime and soda	6.5
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COCA - LIMONADA Coke a Cola, Lemonade (pink), Coke Zero	4.5
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CERVEZA DE JENGIBRE Bundaberg Ginger Beer 375 ml Bundaberg Passionfruit Sparkling Water 375ml	7.5
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AGUA DE MINERO CON GAS Unlimited Crystella Sparkling Water	4.0
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CERVEZA DE BARRIL

BEER ON TAP

Pot 285ml or Schooner 425ml

FLAT LIZARD RED ALE 5.9% Rich caramel and toasty flavour, with a smooth and not overly bitter finish	9/14
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FLAT LIZARD JAPANESE LAGER 4.6% Filtered for a clean and crisp mouth feel	9/15
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FLAT LIZARD PALE ALE 4.8% A balance of pale malted barley and tropical hop aromas	8/14
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AETHER GINGER BEER 4.5% Gluten Free, all natural, vegan, low sugar, preservative & additive free. Brewed traditionally using fresh Queensland ginger	9/14
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CERVEZA EMBOTELLADA

BOTTLE/CAN

GREAT NORTHERN SUPER CRISP 3.5% LAGER BOTTLE 330mL	12
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SOMERSBY APPLE CIDER 4.5% BOTTLE 375mL	10
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CASCADE PREMIUM LIGHT 2.4% LAGER BOTTLE 375mL	9
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HEINEKEN ZERO 0% LAGER BOTTLE 375mL	10
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BAR TAPAS

SMALL SHARE PLATES

ACEITUNAS MARINADAS v vg gfa 12
Kalamata olives – chilli – rosemary – thyme – lemon – garlic – tostada

CALABACIN FRITOS REBOZADO v vga 13
Fried Zucchini, crumbed, with herb yoghurt

PAN CON TOMATE v vga gfa 17
Marinated heirloom tomatoes – pesto – pickled onion – white anchovy – queso fresco – herbs

CALAMARES FRITTO gf 19
Fried calamari – lemon wedge – smoked aioli – mesculin

CHORIZO A LA SIDRA gfa 18
Pan-seared chorizo – apple cider glaze – herbs – roti

BRIE HORNEADO gfa 23
Baked Brie – roasted honey pears – prosciutto – walnut – honey

PORK TACO DE CERDO DUO gfa 21
Slow cooked pulled Pork – soft pita topped with mango & pineapple salsa

ALBONDIGAS 22
Beef & Pork meatballs – anchovies – parmesan – almonds – parsley

CROQUETAS DE LA CASA 22
Croquettes of the day – please ask our friendly wait staff for today's selection

GAMBAS A LA PLANCHA gfa 23
Grilled Prawns – chili oil – garlic – parsley

BERENJENA CON MIEL vga 20
Grilled eggplant – serrano ham crisp – honey – sofrito – chevre – herbs

TABLAS

SHARE BOARDS

TABLA DE CARNE gfa 34
Chefs' selection of cured meats – gherkins – relish – salted candied nuts – bread

TABLA DE QUESO gfa 36
Chefs' selection of cheeses – served with accompaniments

TABLA MIXTA gfa 39
Chefs' selection of cured meats & cheeses – served with grilled bread & accompaniments

BROCHETAS

SHARE SKEWERS

served with a side of pita bread – charred lemon

POLLO A LA PLANCHA gfa 22
Chicken skewers – piquillo peppers – garlic aioli

BROCHETAS DE CORDERO gfa 24
Lamb skewers – tzatziki – roti – pickled onion – herbs

BROCHETAS DE VERDURAS v vga gfa 18
Grilled Vegetable skewers – mushroom puree – pickled watermelon radishes

GAMBAS Y CHORIZO gfa 24
Prawn & Chorizo skewers – fennel – orange lemon vinaigrette

PLATO FUERTE

MAIN PLATES

CORDERO ASADO 36
Roast lamb shoulder – honey & cumin heirloom carrots – parsnip puree – salsa verde – jus

CALDO DE MARISCOS gfa 38
Seafood & Tomato broth – chilli – herbs – garlic tostada

ESTOFADO DE CARNE 36
Braised Beef Brisket – mashed potato – jus – chimichurri

ACOMPAÑAMIENTO

SIDES

PATATAS FRITAS v vga 12
Chips and aioli

BROCCOLINI A LA BRASA v vga 14
Broccolini – confit garlic – lemon – crispy shallots – manchego

VERDURAS ASADAS v vga 14
Crispy fried brussels sprouts – harissa yoghurt – paprika breadcrumbs – pomegranate

PATATAS BRAVAS v vga 14
Twice cooked potatoes – bravas sauce – chive flakes – aioli

ENSALADA VERDE v vga 14
Green salad – manchego – honey vinaigrette dressing

EL NIÑO

KIDS MEAL

POLLO KARAAGE CON SALSA BANG 16
Crumbed Chicken bites, with Bang Bang Sauce

HAMBURGUESA gfa 16
Spanish sliders – beef patties – lettuce –
tomato – pickles – cheese

BOMBAS DE ARROZ v 14
Crumbed cheese filled rice balls – aioli

PATATAS FRITAS v vga 12
Chips and aioli

EJ STATION HOUSE GELATO 5
Kids Cup
Choice of flavours

POSTRE

DESSERT

CHURROS 18
Cinnamon sugar- dulce de leche
• with a scoop of Gelato optional 6.5

TARTA DE QUESO 16
Basque burnt cheesecake – mixed berry compote
• with a scoop of Gelato optional 6.5

LIQUOR AFFOGATO 22
Double shot espresso, vanilla ice cream, liquor
• Frangelico
• Kahlua
• Baileys
• Black Sambuca

EJ STATION HOUSE GELATO

Choice of flavours
1. Flavour Cup or Cone 6.5
2. Flavours Cup or Cone 8.9
3. Flavours Cup or Cone 9.9

JUGOS

JUICES 590ML 6.5
Cloudy Apple – Orange – Pineapple
Noah's creative juices – 260ml bottle 5.5

LA MALTEADA

MILKSHAKES 7.5
THICKSHAKES Add 1.0

Chocolate Fondant – Strawberry Fusion – Vanilla
Bean – Caramel Crush – Coffee Fix – Mango Mania
Banana Blast – Lime Lizard – Blue Haven –
Cookies & Cream

ESPÍRITUS BÁSICOS

SPIRITS

SCOTCH – CHIVAS 12

VODKA – SMIRNOFF 14

RUM – MOUNT GAY 12

RUM – BUNDABERG 12

RUM – KRAKEN 14

GIN – BOMBAY SAPPHIRE 14

GIN – TANQUERAY 16

GIN – ROKU 16

TEQUILA – ESPOLON 14

TEQUILA – CAZCABEL 14

CANADIAN CLUB 12

JACK DANIELS 14

CÓCTELES

COCKTAILS

ESPRESSO MARTINI 20
EJ Espresso shot, Coffee Liqueur, Vodka

NEGRONI 18
Campari, Gin and Sweet Vermouth, over ice

APEROL SPRITZ 18
Prosecco, Aperol, & Soda over ice

MARGARITA (Spicy Available) 22
Tequila, Triple Sec, Lime Juice

MIMOSA 14
Prosecco, Orange Juice

DARK & STORMY 20
Kraken Rum, Ginger Beer, Lime Juice

LYCHEE MOJITO 22
White Rum, Lychees, Sugar Syrup,
Lime Juice, Mint

DARK LONG ISLAND ICED TEA 22
Vodka, Rum, Gin, Tequila, Triple Sec,
Lemon Juice, Coke over ice

ESPÍRITUS

LIQUORS

FRANGELICO 14

KAHLUA 12

BAILEYS 12

BLACK SAMBUCA 16

COINTREAU 14

LIQUOR AFFOGATO 22

Double shot espresso, vanilla ice cream, liquor



BIENVENIDOS!

Our menu is all about bold flavours,
fresh ingredients and
plates made for sharing.

In true Spanish spirit, good food is
best enjoyed with *Amigos*.

From classic tapas to hearty dishes,
we bring you the true spirit of Spain.

A little fiesta at your table!

Eat, drink and enjoy the *sabores de
España*.

Atentamente

The team @ EJ's