

\$35 TAPAS

MARINATED OLIVES, FETA GFV

Marinated in herbs & garlic with feta & semi dried tomatoes

SPANISH CHORIZO GF

Slices and grilled chorizo sausage with spicy mango chutney

ARANCINI GFVO

Fried risotto cakes with harissa mayonnaise

SMOKED SALMON GF

Served with capers & Spanish onion with a Balsamic glaze

MEATBALLS GF

Served in tomato rich sauce, beetroot slivers & feta crumbs

CHICKEN GOUJONS GFO

Crumbed chicken breast & roasted garlic mustard aioli

BHAJI GFOV

Pumpkin and onion bhaji served with cucumber raita

ASPARAGUS GFOV

with Spanish onion, cherry tomatoes, roasted peppers



AT UPPER REACH

TAPAS

MENU

OPEN EVERY DAY FOR
BREAKFAST & LUNCH

\$45 TAPAS & DESERT

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with Spanish onion, cherry tomatoes, roasted peppers

CRUMBLE

Apple & apricot toffee crumble with ice cream

OR

CRÈME BRULEE

Chef choice of the day brulee

TO FINISH...

Two or three cheese platter cheddar, Brie & Blue		10/14
Upper Reach Tawny Port	90 ml	12
Upper Reach Muscat	90 ml	15
Affogato available with or without liquor		10/15

FROM THE WINEMAKER

WHITES

150ml glass/Bottle.

Sparkling Chardonnay	13/40
The Gig, Unwooded Chardonnay	10/33
Verdelho.	10/35
Reserve Chardonnay	13/42
Black Bream White	10/33
Black Bream Pink. Rose`	10/35
Semillon	10/35

REDS

Black Bream Red	10/33
The Gig, Shiraz, Grenache	12/38
Tempranillo.	Available in July
Swan Valley Cabernet Sauvignon.	13/45
Reserve Shiraz.	14/52
Margaret River Cabernet Sauvignon	65
Petit Verdot	55

Fortified Wines.

Upper Reach Muscat.	17/55
Upper Reach Tawney Port.	12/45

FROM THE BREWER





Asahi Super Dry 3.5%	8
James Boags Light 2.5%	8
James Boags Premium Lager 5%	10
Corona 4.5%	8
Heineken 5%	8
Little Creature Rogers 3.5%	10
Little Creatures Pale Ale 5.2%	10
James Squire 150 Lashes 4.2%	10

CIDER

Little Creatures Pipsqueak Apple	10
Somersby Pear	10
Matsos Ginger Beer	12

CHOOSE YOUR DRINK!

COCKTAILS

 Espresso Martini	15
 Cosmopolitan	15
 Mojito	15
 Bellini	15

MOCKTAILS

Berry Mojito	10
Pina Colada	10

SPIRITS.

Selected Spirits	10
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SOFT DRINKS.

Coke Diet / Coke Zero	4.5
Solo / Fanta /Lemonade	
Tonic Water / Ginger Ale	
Lemon, Lime & Bitters.	5
Apple /Orange /Pineapple	4
Milkshakes. Chocolate or Strawberry	6

COFFEE

Cappuccino	4
Latte.	4
Flat White.	4
Espresso	4
Long Black	4
Long/Short Mac	4
Mocha (double espresso)	5
Decaffeinated	4.5
Soy or Almond Milk	4.5
Chai Latte	5
Hot Chocolate with Marshmallows	5
Iced Coffee or Chocolate	5.5

A POT OF TEA

English Breakfast	5
Irish	5
Earl Grey	5
Russian Caravan	5
Chamomile	5
Peppermint	5
Green	5



BOTTLED WATER

Soda Water Small	4
Sparkling Mineral Water Small	4
Sparkling Mineral Water Large	10