

El Bocado

- Aceitunas** • herbs, olives, chilli, garlic (GF, VEG) **10**
- Almonds** • fried with Murray River pink salt (N, V, GF) **10**
- Grilled Bread (4)** • olive oil (V) **8**
- Grilled Gluten Free Bread (4)** • olive oil (V, GF) **8**
- Tomato Bread (4)** • roast garlic, fresh tomato, olive oil (V, GFO) **15**
- Add white anchovies (S) **6**
- Add manchego cheese **6**
- Add Jamon Serrano (P) **8**
- Add Paleta Iberico Cebu (P) **11** 🍷🍷

Marisco en Lata

SERVED WITH GRILLED BREAD & LEMON

- Ortiz Sardines 115g** • extra virgin olive oil (S) **20**
- Ortiz Anchovies 47g** • extra virgin olive oil (S) **20** 🍷🍷
- Ortiz Mussels escabeche 110g** • extra virgin olive oil (S) **20**
- Don Bocarte White Anchovies 48g** • natural (S) **20**

Japas

- Chorizo** • grilled artisan chorizo, apple cider vinegar, parsley (GF, P) **18**
- Albondigas** • Spanish meatballs in sofrito **18**
- Patatas Bravas** • fried potatoes, spanish tomato sauce, aioli (VEG) **20** 🍷🍷
- Gambas al Ajilo** • garlic prawns with parsley and olive oil (S) **22**
- Morcilla** • chickpeas, pinenuts, raisins, baby spinach (P, N) **18**
- Crispy Line Caught Squid** • coriander, lime, aioli (S) **21**
- Croquetas (4)** • Serrano ham, cheese, piquillo pepper aioli (P) **20**
- Croquetas (4)** • leek and Manchego, piquillo pepper aioli (VEG) **20**
- Deep Fried Eggplant** • fresh honey and sesame seeds (VEG) **19**
- Empanadas (4)** • beef, sweetcorn and chimichurri **24**

Tartare & Ceriche

- Yellow Fin Tuna Tartare** • sesame, lemon, avocado, chorizo oil, chives (S, GF, P) **24**
- Light Cured and Torched Salmon** • smoked aioli, fennel salad (S, GF) **22** 🍷🍷

Ensaladas

- Rocket** • toasted pepitas, shaved Manchego cheese, olive oil (GF, VEG) **17**
- Pipirana** • peppers, tomato, cucumber, white onion, olives, sherry vinegar, parsley, olive oil (V, GF) **16**
- Heritage Tomatoes** • onion, pine nuts, whipped goat's cheese, olive oil (GF, N, VEG) **19** 🍷🍷

Raciones

- Roast Heirloom Carrots** • cauliflower, herb & sherry dressing, dukkha (N,V) **27**
- Rey Pollo** • chicken thigh, romesco, broccolini, almond picada (N) **29** 🍷🍷
- Barramundi** • white beans, baby spinach, grilled lemon (GF) **31**
- Braised Beef Cheek** • potato puree, cauliflower, crispy greens (GF, N) **33**
- Pulpo** • grilled octopus, romesco, capers, fried potato, smoked paprika (S, N) **31**

Charcuteria & Queso

SERVED WITH GRILLED BREAD, MEMBRILLO & MUSCATELS

- Jamon Serrano** • 18-month "gran reserva" (P, GFO) **19** 🍷🍷
- Paleta Iberico Cebu** • Iberico ham, 20-month aged (P, GFO) **29**
- Salchi Bosque** • salami with marinated mushrooms (P, GFO) **19**
- Bleu de Basque** • sheeps milk, firm textured nutty blue (VEG, GFO) **16**
- Manchego Artesano** • sheeps milk, 3-month aged (VEG, GFO) **16**
- Tasting board for two - four** • Jamon Serrano, Salchi Bosque, Bleu de Basque, Manchego, olives & almonds (P, GFO) **60**

Postres

- Pastel de Nata** • custard tarts, cinnamon and icing sugar dusting **7**
- Warm Chocolate Churros** • cinnamon sugar (N) **15** 🍷🍷
- Basque Cheesecake** • poached rhubarb, creme anglaise (GF) **17**
- Ahogado** • vanilla ice cream, chocolate churros, espresso shot (N) **13**
- Add Frangelico **10**
- Add Baileys **10**

Kid's menu

- Marinated chicken thigh** • cherry tomatoes, fried potatoes (GFO) **16**
- Flash fried squid** • lemon, aioli, fried potatoes (S) **16**
- Empanadas (2)** • beef mince, sweet corn, fried potatoes **16**
- Deep fried eggplant** • fresh honey, fried potatoes (V) **16**
- Chocolate churros (2)** • vanilla ice cream (N) **8**
- Portuguese tart** • **6**

CHEFS FAVOURITES 🍷🍷

GF: Gluten-Free, GFO: Gluten-Free Option, N: Contains nuts, P: Contains Pork, VEG: Vegetarian, V: Vegan, S: Seafood

Only card or mobile payments are accepted

All prices are inclusive of GST. 1.9% Credit Card Fee. Sunday surcharge of 10% applies. Public Holiday surcharge of 15% applies

Spoilt for choice?

SELECT ONE OF OUR SET MENUS TO SAVOUR THE
FINEST OFFERINGS FROM HENO & REY

Madrid Menu - \$76ppp

MINIMUM 2 PEOPLE

El Bocado

Tomato Bread (4) • roast garlic, fresh tomato, olive oil (V, GFO)

Charcuteria & Queso

served with grilled bread, membrillo & muscatels

Jamon Serrano • 18-month "gran reserva" (P, GFO)

Manchego Artesano • sheeps milk, 3 months aged (VEG, GFO)

Tapas

Patatas Bravas • fried potatoes, spicy tomato sauce, aioli (VEG)

Chorizo • grilled artisan chorizo, sherry, parsley (GF, P)

Crispy Line Caught Squid • coriander, lime, aioli (S)

Raciones

Rey Pollo • chicken thigh, romesco, broccolini, almond picada (N)

Ensaladas

Rocket • toasted pepitas, shaved Manchego cheese, olive oil (GF, V)

Postres

Warm Chocolate Churros • cinnamon sugar (N)

Menu de Chefs - \$49ppp

MINIMUM 2 PEOPLE

El Bocado

Almonds • fried with Murray river pit salt (N, V, GF)

Tomato Bread (4) • roast garlic, fresh tomato, olive oil (V, GFO)

Tapas

Patatas Bravas • fried potatoes, spicy tomato sauce, aioli (VEG)

Chorizo • grilled artisan chorizo, sherry, parsley (GF, P)

Crispy Line Caught Squid • coriander, lime, aioli (S)

Postres

Warm Chocolate Churros • cinnamon sugar (N)

Heno & Rey Specials

Weekday Lunch Specials

AVAILABLE ALL WEEKDAYS 1130AM - 3PM FOR \$28

Marinated Chicken Thigh • romesco sauce, patatas bravas & grilled broccolini

Grilled Seasonal Vegetables • salsa verde, patatas bravas & rocket salad

Grilled Barramundi (S) • caper & lemon brown butter, patatas bravas & tomato salad

Flash Fried Squid (S) • tomato & confit garlic bread, baby rocket, lemon & aioli

Week nights Happy Hour

MONDAY - THURSDAY \$10

Enjoy these beverages for \$10 each from 5pm to 6pm.

Spirits • Larios Gin & Tonic

Beer • All draught beers

Wine • House red, white or sparkling

Sangria • Heno & Rey Signature Sangria. Available in red, white and rose

Wednesday's Beer & Bravas

\$15

Enjoy Patatas Bravas topped with chorizo and Manchego cheese, coupled with a schooner of draught beer from 3pm to 6pm

Thursday's Espresso Martini

\$15

Sip on a chilled brew espresso martini and unwind from 4pm to 8pm

Beverages

WINE LIST

Champagne	375ml	750ml
Laurent & Perrier Champagne, France	80	140
Charles Heidsieck Brut, France		210
Sparkling Wine	120ml	750ml
Heretat de Lacrima Baccus, Cava, Spain	14	68
Howard Park Petit Jete NV, Margaret River, WA	16	78
Vasse Felix Idee Fixe, Margaret River, WA	20	99
White Wine	150ml	750ml
Cantarranas Verdejo, Rudeo, Spain	14	68
Silkwood Estate Sauvignon Blanc, Pemberton, WA	14	68
Flametree Estate Chardonnay, Margaret River, WA	14	68
Via Terra Garnatxa Blanca, Terra Alta, Spain	14	68
Singlefile Riesling, Great Southern, WA	14	68
Xanadu Sauvignon Blanc Semillion, Denmark, WA	16	78
Aizpurua Txacolina Txakolina, Spain		78
Robert Oatley Sauvignon Blanc Semillion, Margaret River, WA		80
Ironcloud 'The Alliance' Chardonnay, Ferguson Valley, WA	17	85
Abadia de San Campio Albarino, Albarino, Spain		95
Domaine Naturalist Artus Chardonnay, Margaret River, WA		135
Rose Wine	150ml	750ml
Wildflower, Margaret River, WA	14	68
Marchand & Burch, Swan Valley, WA	15	72
Red Wine	150ml	750ml
Fiesta de Azul y Garanz Tempranillo, Navarra, Spain	14	68
Silkwood Estate Shiraz Pemberton, WA	14	68
Howard Park Miamup Cabernet Sauvignon Margaret River, WA	14	70
Care Tinto Sobre Lias Garnacha Carinena, Spain	14	68
Silkwood Estate Bower Pinot Noir Pemberton, WA	14	68
Robert Oatley Grenache McLaren Vale, SA	15	72
Piedra Joven Tempranillo Toro, Spain		75
Lopez de Haro Crianza 18 Rioja, Spain		75
Kalleske Moppa Shiraz Barossa Valley, SA	16	80
Domaine Naturalist 'Rebus' Cabernet Sauvignon Margaret River, WA	16	80
Matsu El Picaro Tempranillo Castilla y León, Spain		80
Castelli Pinot Noir Great Southern, WA	17	85
Microcósmico Garnacha Aragon, Spain		105
Bacchus Family Red Wine Margaret River, WA		140
Sweet/ Sticky		50ml
Galafrey Tawny Fortified Mount Barker, WA		12
Galafrey Sweet Pie Muscat Mount Barker, WA		12
Los Amigos Pedro Ximenez Montilla-Moriles, Spain		13

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Spirits & Cocktails



Heno & Rey's Signature Sangria

Transport yourself to the streets of Spain with our signature sangria. Available in red, white & rose

285ml - \$15 7lt - \$35

COCKTAILS

Fever-Tree Cocktails

Blood Orange Spritz • 22
ADC Blood Orange Gin, Fever-Tree Blood Orange Soda

Paloma • 23
Espolon Blanco Tequila, Fever-Tree Pink Grapefruit Soda

Strawberry Mojito • 22
Bacardi, Strawberries, Fever-Tree Mojito, Lime

St. Hugo • 22
ADC Vodka, Elderflower Liqueur, Fever-Tree Lime & Yuzu Soda, Lemon

Classic Cocktails • 22

Available on request with a Heno & Rey twist

SPIRITS

add your favourite Fever-Tree Mixer for \$3

Gin

Larios	13
Australian Distilling Co. Perth Gin	13
Tanqueray London Dry	14
Roku	14
Bombay Sapphire London Dry	14
Tanqueray Flor de Sevilla	15
Sin Pink Gin	15
Hendricks	15
Forty Spotted Citrus and Pepperberry	15
Forty Spotted Bush Honey	15
Forty Spotted Pinot Noir	16
Fremantle Gin	17
The Botanist Islay Dry	17
Monkey 47 Schwarzwald Dry	22

Vodka

Australian Distilling Co. Vodka	13
Haku	14
Reyka	14
Belvedere	15
Ciroc	15
Hippocampus	15
Grey Goose	16

Bourbon/Rye

Jack Daniel's Old No7	13
Makers Mark	14
Jack Daniel's Gentleman Jack	15
Woodford Reserve	15
The Gospel Rye	15

Cognac

Hennessy VSOP	19
Courvoisier VSOP	19
Hennessy XO	36

LYRES NON-ALCOHOLIC COCKTAILS • 16

Gin Gin Mule
Lyre's dry London Gin, ginger ale, fresh lime juice, sugar, mint

Passionfruit Colada
Lyre's White Cane Spirit, pineapple juice, fresh lime juice, coconut syrup, passionfruit pulp

Amaretti Sour
Lyre's Amaretti, fresh lemon juice, sugar, egg white, aromatic bitters

Penicillin
Lyre's American Malt, honey and ginger syrup, fresh lemon juice, smoky tea

Paloma
Lyre's Agave Blanco Spirit, fresh lime juice, agave syrup, Fever-Tree pink grapefruit soda

Whiskey/Whisky

Monkey Shoulder The Original	13
Canadian Club 1858	13
Jameson	14
23rd St. Double Cask Hybrid	15
Chivas Extra 13 Sherry Cask	16
Glenmorangie 10	16
Talisker 10	18
Glenkinchie 12	19
Ardbeg 10	20
Balvenie Double Wood 12	21
Bowmore 15	21

Rums

Havana Club Especial	13
Bacardi Carta Blanca	13
Sailor Jerry Spiced	13
23rd St. Signature Rum	15
Ron Matusalem Solera 7	15
Kraken Black Spiced	14
Plantations Original Dark	16
Havana Club 7 Anos	17
Diplomatico Reserva Exclusiva	20
Flor De Cana 12	20

Tequilas

Espolon Blanco	13
Espolon Reposado	14
Hot Torque Blanco	16
Hot Torque Reposado	17
Del Maguey Vida Mezcal	18
Herradura Añejo	19
Hot Torque Anejo	19

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Beers & Soft drinks

BEERS & CIDER

Draught beer

	285ml	425ml
Little Creatures Amber Ale 3.5%, Fremantle, WA	10	14
Shelter Bakehouse 6.1% Busselton, WA	10	15
Beerfarm Lager 4.2%, Metricup, WA	9	13
Stone & Wood Pacific Ale 4.4%, NSW	10	15
White Rabbit Dark Ale 4.9%, VIC	11	15
Voodoo Ranger IPA 7.0%, USA	11	15

Bottled beers + Cider

	355ml-375ml
Heineken Lager 5%, Zoeterwoude, Netherlands	12
5 Seeds Cloudy Apple Cider 5% NSW	12
Corona Laer 4.5%, Mexico City, Mexico	13
Estrella Damm Lager 4.6%, Barcelona, Spain	13
Little Dragon Ginger Beer 4.0% NSW	13
Little Creatures Pale Ale 5.2% Fremantle, WA	13
Heineken Zero Lager 0%, Zoeterwoude, Netherlands	10

JUICES • 10

Pure and Healthy Juices

Passionfruit Halo
Orange, Watermelon, Pineapple, Passionfruit

Pure Orange
100% Orange

Green Smoothie
English Spinach, Pumpkin Seeds, Supergreens, Flax Seeds,
Mango, Apple

Beetroot Beta-C
Apple, Carrot, Beetroot, Lemon, Ginger

Turmeric Nourish
Orange, Carrot, Turmeric, Lemon, Ginger, Black Pepper

VITTORIA BRAZIL REX COFFEE • 5.5

Flat white
Latte
Macchiato - long or topped up • 6.5
Espresso - single or double
Long black
Mocha
Hot chocolate
Chai latte
Iced chocolate • 6.5
Iced Latte • 6.5
Iced Vietnamese Coffee • 6

EXTRAS •

soy, almond, oat, lactose free • 1
extra shot • 1
Ice cream • 3

SOFT DRINKS • 5

Pepsi, Pepsi Max, Schweppes Dry
Ginger Ale, Schweppes Lemonade, Schweppes Tonic,
Schweppes Soda Water, Coke, Coke no sugar

Bundaberg Ginger Beer • 8

FEVER-TREE PREMIUM MIXERS • 7

Premium Indian Tonic
Mediterranean Tonic
Elderflower Tonic
Aromatic Tonic
Premium Soda Water
Italian Blood Orange Soda
Pink Grapefruit Soda
Lime & Yuzu Soda

	250ml	1lt
Santa Vittoria Sparkling water 1L	6	11
Santa Vittoria Still Water 1L	6	11

LA MAISON DU THE TEAS • 5

English breakfast tea
Early grey
Camomile
Lemon & ginger
Peppermint
Green tea
Darjeeling

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