



BARREL N VINE
— ITALIAN | SEAFOOD | WINE BAR —

ITALIAN-SPANISH FUSION MENU

SUNDAY 30TH AUGUST &
SUNDAY 13TH SEPTEMBER

ARANCINI OF THE DAY

Spanish Arancini \$18

The ultimate Italian-Spanish fusion. Deep-fried, ultra-crunchy four-cheese rice balls. Kicked up with a side of fiery, smoky Spanish brava sauce for dipping.



Italian Style Sangria

GLASS \$18 JUG FOR 2 \$34

Italian Red Wine, Brandy,
Lemonade, Orange,
Apple & Berries



Chefs Special Main

PAELLA CALABRESE

\$48.90

Spanish technique meets Southern Italian fire. Golden, saffron-scented rice built on a base of smoky, spicy Calabrian chili 'nduja. Topped with a spectacular harvest of juicy prawns, half shell mussels, tender calamari, and pristine saltwater barramundi.

Tiramisu of the Day

Say hola to your new favorite dessert:

THE CARAJILLO TIRAMISU. \$20

We've swapped out the standard coffee liqueur for Spain's legendary **Licor 43**.

The result? A velvety mascarpone cream layered with espresso-soaked ladyfingers bursting with notes of bright vanilla and warm citrus

....It's the perfect finale to your savory paella feast.

Cocktail

\$22

SPANISH OLD FASHIONED

Smooth Dark Rum, Orange Liqueur,
Orange Bitters served on Ice

