

## DESSERTS

<b>Helado de Vainilla</b>	8.9	
Homemade Vanilla Ice Cream with a Shot of Coffee		
<i>Upgrade available with your choice of Liquor</i>		
Our Liquor Recommendation:		
Licor Café de Galicia Aguardiente, \$9/shot		
<b>Crema Catalana</b>	15.5	
Baked Citrus and Cinnamon Custard with Cinnamon Ice Cream		
Our Dessert Wine Recommendation:		
Domaine Rotier, 'Renaissance Doux', Loin de L'oeil, Gaillac, France, \$18.5/glass		
<b>Tarta de Chocolate</b>	15.5	
Dense Chocolate Tart with Toasted Hazelnuts, Salted Caramel Sauce and Vanilla Whipped Cream		
Our Dessert Wine Recommendation:		
Castano, Monastrell Dulce, Yecla, Spain, \$15/glass		
<b>Churros</b>	14.5	
Spanish Doughnuts with Rich Chocolate and Caramel Dipping Sauces		
Our Dessert Wine Recommendation:		
Alvear, Pedro Ximenez Solera 1927, Montilla Morilles, \$12/glass		
<b>Pera al Ron</b>	15.5	
Rum Poached Pear served with Warm Dark Chocolate Sauce, Housemade Vanilla Ice Cream and Caramalised Walnuts		
Our Dessert Wine Recommendation:		
Fernando De Castilla, Pedro Ximenez, Jerez, \$16/glass		
<b>Mousse De Queso Cremosa</b>	15.5	
Citrus Cream Cheese Mousse served with Orange Gel, Sweet Crunchy Crumbs and Seasonal Berries		
Our Dessert Wine Recommendation:		
09 Deen, Vat Series N5, Botrytis Semillon, \$7.5/glass		
	<b>Regular</b>	<b>Large</b>
<b>Coffee</b>	4.8	5.4
Flat White, Cappuccino		
Cafe Latte		
Long Black		
Piccolo		
Macchiato 4		
Espresso 4		
Ristretto 4		
Extra – Shot of Coffee 0.5		
– Soy Milk 0.5		
– Almond Milk 1		
<b>Chai Latte</b>	4.8	5.4
<b>Mocha</b>	4.8	5.4
<b>Hot Chocolate</b>	4.8	5.4
<b>Tea Drop (Pyramid Tea Bags)</b>	4.8	
English Breakfast, French Earl Grey, Peppermint (Peppermint Herbal Infusion), Chamomile (Cleopatra's Champagne), Green (Honeydew Green), Lemongrass Ginger		



## POSTALES TAPAS BAR

Nº1 Martin Place

### POSTALES SANGRIA

	By the Glass	9.5
	1 Litre	35

#### Red Wine Sangria

Red Wine, Citrus Vodka, Gin, Apricot Brandy, Martini Rosso, Orange Juice, Lemon Juice, Lime Juice and Fresh Fruit

#### White Wine Sangria

White Wine, Amaretto, Apricot Brandy, Cointreau, Orange Juice, Sparkling Lemon, Fresh Fruit

### COCKTAILS

<b>Agua de Valencia</b>	17
Classic Spanish Cocktail, Star of Bombay Gin shaken with Lemon and Orange Juice, topped with Spanish Brut Cava and garnished with a Fresh Orange Slice	
<b>Amaretto Sour</b>	19
Amaretto Disaronno Shaken with Sour Mix, Egg White Garnished with Maraschino Cherry	
<b>Brazilian Fever</b>	19
Sagatiba Cachaca and Lychee Liqueur Served over Ice with Fresh Lemon and Mint, topped with Orange and Pineapple Juices	
<b>Margarita</b>	19
Silver Tequila, Fresh Lime Juice and Cointreau, Shaken and served in a salt rimmed Martini Glass	
<b>Lychee Martini</b>	19
Beluga Vodka Shaken with Lychee Liqueur and Lychee Juice served with Fresh Lychee in a Martini Glass	
<b>Martini de Café</b>	19
Licor de Galicia, Vodka and Amaretto with a splash of Espresso, Shaken and served in a Martini Glass	
<b>Mojito Dorado</b>	19
El Dorado Gold Rum and Licor 43 with Brown Sugar Fresh Lime and Mint finished with a dash of Soda Water	
<b>Negron</b>	19
Xoriguer Spanish Gin, Campari and Spanish Vermouth Served over Ice with a dash of Soda Water and Fresh Orange	

*Please, place your order at the bar*

Instagram: @GPOcafes

Facebook: @PostalesCafeTapasBar

## BEVERAGE LIST

### Spanish Beers

Ambar 1900, Pale Ale, Zaragoza	9.8
Alhambra Reserva 1925, Premium Lager, Granada	9.8
Ambar, Negra, Dark Beer, Zaragoza	11.8
Ambar Ceasar Augusta, Wheat Beer	11.8

### Beers

James Boag's Premium Light	7.5
Pure Blonde	9
Crown Lager	9.5
Corona	9.5
Peroni Nastro Azzurro	9.5
Little Creatures, Pale Ale	9.8

### Cider

Bonamy, Apple	9.5
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### Sparkling & Champagne

	Glass
NV Houghton, 'Quills', Chard/Pinot Noir, WA	8.5
16 Pizzini, Brachetto/Rose, King Valley, VIC	10
NV Di Vici, Prosecco, Treviso, Veneto, Italy	11
NV Lady of Spain, Brut Cava, Santa Fe del Pendés, Spain	13
NV Gosset, Gran Reserve, Champagne Reserve, Ay, France	25

### White Wines

13 Pimpala Road, Chardonnay, SA	8.5
17 Angove 'Long Row', Moscato, SA	8.6
17 Catlin Cove, Sauv Blanc, Marlborough Valley, NZ	9.4
15 Villa Sandi 'La Villa', Pinot Grigio, Veneto, Italy	10.5
17 Mr Mick, Riesling, Eden Valley, SA	11.5
14 Torres, 'Gran Viña Sol' Chardonnay, Penedés	12
13 Protos, Verdejo, DO, Rueda, Spain	15
15 Condes de Albarei, Albariño, DO Rías Baxias, Spain	17

### Red Wines

16 Deakin Estate, Cabernet Sauvignon, Victoria	8.8
15 Don Ramon, Garnacha, DO, Campo De Borja, Spain	11
16 Star Bay, Pinot Noir, Adelaide Hills, SA	9.5
14 Torre a Cenaia, Sangiovese, Tuscany, Italy	13
15 Torres 'Atrium', Merlot, DO Pendés, Spain	14
15 First Drop, Mothers Milk, Shiraz, Barossa Valley, SA	14
15 Heredad Tejada, Tempranillo, DOC, Rioja, Spain	14
17 Mauricio Lorca Fantasia, Malbec, Mendoza, Argentina	15

### Rose

15 Bodegas 'Gran Feudo', Garnacha, DO Navarra, Spain	12
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## TOSTAS (Crispy Sourdough)

<b>Queso de Cabra</b>	12.9
Creamy Goat Cheese, Cherry Tomatoes with Chimichurri Salsa	
<b>Chorizo</b>	14.5
Spicy Chorizo, Soffritto, Romesco Sauce and Blue Cheese	

## TAPAS

<b>Pan de Miche con Aceite de Oliva y Aceitunas</b>	4.5 p/p
Miche Bread with Spanish Olives and Spanish Oil	

<b>Pan y Tomate</b>	7.5
Crispy Sourdough Bread served with Fresh Tomato Salsa	

### SEAFOOD

<b>Pulpo a la Gallega</b>	16.5
Octopus served with Potatoes and a Lemon and Paprika Dressing	

<b>Croquetas de Bacalao</b>	14.5
Homemade Salted Cod Croquettes served with Aioli	

<b>Gambas al Ajillo</b>	20.5
Sizzling Prawns Cooked in Garlic, Chilli and Tio Pepe Sherry	

<b>Calamares Fritos</b>	18.5
Lightly Fried Calamari Sprinkled with Paprika and served with a Lemon Aioli	

### MEAT

<b>Croquetas de Jamón y Chorizo</b>	14.5
Homemade Jamón and Chorizo Croquettes served with Aioli	

<b>Chorizo con Mojo Picón</b>	16.5
Grilled Chorizo on a bed of braised Lentils with Confit Garlic, Sweet Paprika & Roasted Red Capsicum Salsa	

<b>Jamón Serrano</b>	15.5
Cured Spanish Ham from a White Pig with Romesco Sauce and Miche Bread	

<b>Carne de Cordero Chimmichuri Salsa</b>	19.5
Grilled Lamb Chunks served with Semi Dried Tomatoes, Confit Garlic, Green Olives and a Chimichurri Salsa	

<b>Albondigas de Carne</b>	15.5
Grilled Beef Meatballs served with a Spicy Confit Piquillo Peppers and Cherry Tomato Salsa	

### VEGETARIAN

<b>Croquetas de Piquillo</b>	14.5
Homemade Vegetables Croquettes with Manchego Cheese served with Spicy Aioli	

<b>Patatas Bravas</b>	12.5
Hand Cut Fried Potatoes with a Spicy Tomato Sauce and Aioli	

<b>Champiñones</b>	15.5
Roasted Mushrooms with Pedro Ximénez Sherry, Herbs, Garlic, Pistachio Crumbs and 12 Month Manchego	

<b>Garbanzos con Espinacas</b>	15.5
Spinach, Chickpea and Cauliflower Sautéed with Spices	

<b>Tortilla Española</b>	13.5
Spanish Tortilla with Eggs, Potatoes, Onions and Capsicums served with Spicy Aioli	

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