WHY ALL THE SPANISH?

We are heavily influenced by Basque cooking, from the north of Spain, where a hot grill and not much fuss let quality produce speak for itself. Zorionak.

Please tell us about any allergies.



EMBERS

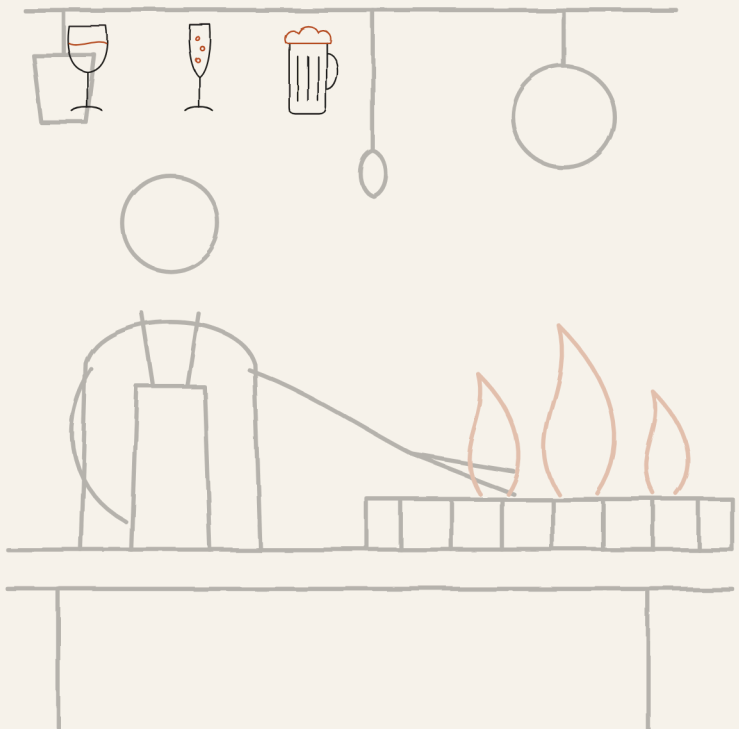
BAR & GRILL

MACKAY · QUEENSLAND

Tapas & Boards

Highly moreish.

GF gluten free · GFO gluten-free option, ask us.
We swap in gluten-free bread.



TO PICK AT

Tapas & Boards

Order with the QR code on your table, or at the bar.

Warm Spanish green olives GFO — $14
Crusty bread

Salted Spanish anchovies GFO — $18
Red onion, pickled green chillies, crusty bread

Salmorejo, chilled Spanish tomato soup — $15
Chopped boiled egg, Spanish ham

Crisp layered potato, onion and garlic GF — $18
Melted Taleggio, Napoli sauce

Spanish ham croquettes — $15
Crumbed, fried, gone in two bites

Natural oysters, a pair GF — $10
Tasmania. Fresh only, as they come

Prawns on a stick, off the grill GF — $22
Mango, chilli, coriander

Crumbed beef and mozzarella jalapeño poppers — $20
Sour cream dip

Fish bites — $18
Battered fish of the day, smoked paprika, garlic mayonnaise

TO SHARE

Cheese board GFO

Australian and imported, on show in the cabinet. Pick two, three or four.
Pear, quince paste, macadamia, honey, crackers, crusty bread

Two	$22
Three	$32
Four	$42

Toasties, three ways GFO — $28

Turkish sourdough, toasted. One of each, so nobody has to choose.

Get smashed avocado, smoked salmon

Caramelised onion, Danish and runny French cheese, thyme oil

Tomato, garlic, Spanish ham

Spanish ham board GFO — $27

For two. Sliced cured ham, tomato and garlic dip, good olive oil, crusty bread





This menu changes often, so have a look each time you're in.