



https://menulist.menu 12 Santa Barbara Rd, HOPE ISLAND, Australia





The menu of La Casa Tapas from HOPE ISLAND includes **92** dishes. On average, dishes or drinks on the card cost about A\$46. The categories can be viewed on the menu below. What <u>User</u> likes about La Casa Tapas: friendly staff, a little hidden, but access is via the waterway through the Thai restaurant, large small bar, good beer on tap and fantastic wine list. great live music, will surely return <u>read more</u>. The premises on site are wheelchair accessible and can also be used with a wheelchair or physical disabilities. What <u>User</u> doesn't like about La Casa Tapas:

the ability they use this service to make table easy to book, personal was beautiful. was not a fan of standing up and ordering at the bar, the ability to order at table is preferred. the food was delivered to the table, so that also there should be ordering. so it was not amazing to eat, but was honest to be, not a shave. my question was that I took my daughter and friends, and another table was over friendly to get... read more. At La Casa Tapas in HOPE ISLAND, tasty, juicy, delicious barbecue is freshly grilled on an open flame and served with tasty sides, Also, the drinks menu at this place is exceptional and offers a significant and varied diversity of both local and international beers, which are definitely worth a try. There are also exquisite dishes available, typical for Europe, Particularly with the bite-sized *Tapas*, you can't absolutely nothing wrong, because there is something for all tastes.

CARLTON ZERO, AUSTRALIA



Side dishes		Whites	
SWEET POTATO WEDGES	A\$12	CORTE GIARA PINOT GRIGIO, VENETO, ITALY	A\$48
Starters & Salads		White	
ANTIPASTO		TRIENNES ROSÉ, FRANCE	A\$52
Dessert		Red	
CHEESE BOARD	A\$25	ALAMOS MALBEC, ARGENTINA	A\$50
Tagliatelle			
	A \$21	Shareable Plates	
LA CASA	A\$21	ANTIPASTO BOARD	A\$26
Spirits		Bar Snacks	
AMERICANO	A\$18	HOUSE MADE POTATO CRISPS	A\$5
Тараз			
CALAMARES FRITOS	A\$19	Champagne & Sparklin Wine	g
Classics		DOM PERIGNON, CHAMPAGNE, FRANCE	A\$365
PALOMA	A\$19	FRANCE	
Beers		Shakes & Desserts	
		SALTED CARAMEL CHURROS	A\$10
ESTRELLA DAMM, BARCELONA, SPAIN	A\$12	Coolst-21	
		Cocktail	
Coffee		MARGARITA	A\$2
ESPRESSO MARTINI	A\$20	Champagne Sparkling	1
Starters and Sides		REDBANK PROSECCO, KING VALLEY, VICTORIA	A\$48
THICK CUT POTATO CHIPS	A\$10		
Beer & Cider		Food Menu	
CARLTON ZERO ALICTRALIA	A (C)	SIZZLING CHORIZO	A\$20

A\$8

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Rosé & Sparkling		Cocktails	
G.H. MUMM, CHAMPAGNE,	A\$150	LYCHEE MARTINI	A\$20
FRANCE	114_00	NEGRONI	A\$20
Bottled & Can Beer		Alkoholische Cocktails	
PURE BLONDE, AUSTRALIA	A\$9	LONG ISLAND ICED TEA	ለቀጋር
		COSMOPOLITAN	A\$20 A\$20
Sparkling & Prosecco		COSMOPOLITAN	ΑΦΖυ
GRANT BURGE PETITE BUBBLES, MULTI REGIONAL AUSTRALIA	A\$48	Rose	
		VALDEMAR ROSE, RIOJA, SPAIN	A\$46
Great to Share		PITCHFORK PINK MOSCATO, MARGARET RIVER, WESTERN	A\$40
MEAT BOARD	A\$26	AUSTRALIA	A\$40
Bottled Beers / Cider		Signature Cocktails	
GUINNESS, IRELAND	A\$11	TINTO	A\$44
		MERENGADA	A\$21
Restaurant Category			
BAR		Imported and Craft Bottl	es
<i>a</i>		CORONA, MEXICO	A\$10
These types of dishes are		PERONI, ITALY	A\$10
being served		Ootlod Cidom	
SALAD		Bottled Ciders	
O-: 1		SIDRA DEL VERANO APPLE CIDER, SPAIN	A\$11
Drinks		THE HILLS PEAR CIDER,	A\$10
GLASS OF WINE		ADELAIDE	НФТО
DRINKS		Tap Beers	
Tapas Calientes - Warme	9	•	
Tapas Caaciacs Viaina Tapas	•	BLACK HOPS LAY DAY LAGER, GOLD COAST	A\$13
•	A @22	ASAHI SUPER DRY, KASHIWA,	A\$13
GAMBAS AL AJILLO PATATA BRAVAS	A\$22	JAPAN	
FAIAIA DRAVAS	A\$15	BLACK HOPS PALE ALE, GOLD COAST	A\$13

GARLIC PRAWNS, ROCKET, OLIVE

OIL, LEMON DRESSING, PIZZA

CHORIZO, SUN-DRIED TOMATO, MOZZARELLA, ROASTED RED

SAUCE

CAPSICUM

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S, JAMON, RED A DE TOMATE	A\$20
S, ROSEMARY	A\$20
S, RED ONION, S, SALSA DE	A\$20
ON	A\$15
OLIVES	A\$5
EN	A\$14
SPANOLA CON	A\$15
UEATAS	A\$17
LS W/	A\$20
AUVIGNON STRALIA	A\$40
NG, CLARE STRALIA	A\$50
BLANC, EW ZEALAND	A\$50
PENEDES,	A\$50
GRIS, OUTH	A\$44

A\$70

	Ingredients Used		CHERRY TOMATOES, JAMON, RED ONION, FETA, SALA DE TOMATE	A\$20
	CHEESE SALAMI		CHERRY TOMATOES, ROSEMARY SALT GARLIC	A\$20
	ACEITUNAS		ARTICHOKE, OLIVES, RED ONION, CHERRY TOMATOES, SALSA DE	A\$20
	Alcoholic Drinks		TOMATE	
	APEROL SPRITZ	A\$18	Small Plates	
	SANGRIA		MONDATITO SALMON	A\$15
	BEER		MARINATED GREEN OLIVES	A\$5
	SEA BREEZE	A\$21	MONDATITO CHICKEN	A\$14
	Champagne		PAN DE TOMATE ESPANOLA CON JAMON SERRANO	A\$15
	VEUVE CLICQUOT ROSÉ,	A\$175	MUSHROOM CROQUEATAS	A\$17
	CHAMPAGNE, FRANCE	Αψ1/3	SPANISH MEAT BALLS W/ CIABATTA BREAD	A\$20
	BOLLINGER NV ROSÉ, CHAMPAGNE, FRANCE	A\$195	CIADAI IA DILAD	
	PIERRE GIMONNET FLEURON BRUT HER CRU	A\$150	White wine	
BLANC DE BLANC, EPERNAY, FRANCE		NCE	MARTY'S BLOCK SAUVIGNON BLANC, SOUTH AUSTRALIA	A\$40
	Sparkling		TIM GRAMP RIESLING, CLARE VALLEY, SOUTH AUSTRALIA	A\$50
	BOLLINGER NV SPECIAL CUVÉE, CHAMPAGNE, FRANCE	A\$140	HAHA SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	A\$50
	LAURENT-PERRIER BRUT ROSE, CHAMPAGNE, FRANCE	A\$225	TORRES VINA SOL, PENEDES, SPAIN	A\$50
	VEUVE CLICQUOT BRUT, CHAMPAGNE, FRANCE	A\$14	BLEASDALE PINOT GRIS, ADELAIDE HILLS, SOUTH AUSTRALIA	A\$44
	REDBANK EMILY BRUT CUVÉE, KING VALLEY, VICTORIA	A\$40	LANGMEIL SPRING FEVER OHARDONNAY, BAROSSA VALLEY, SOUTH AUSTRALIA	A\$50
	Spanish Flat Breads		PETALUMA WHITE LABEL	A # 7.0

CHARDONNAY, SOUTH

AUSTRALIA

A\$20

A\$20



Red Wine		ATA RANGI PINOT NOIR,	A\$140
RUNNING WITH BULLS TEMPRANILLO,	A\$50	TORRES ALTOS IBÉRICOS CRIANZA	A\$65
CHAFFEY BROS SYNONYMOUS SHIRAZ,	A\$52	JIM BARRY CABERNET SAUVIGNON,	A\$44
JOHN DUVAL ELIGO SHIRAZ,	A\$155	COUNTERPOINT SHIRAZ,	A\$40
YALUMBA Y SERIES PINOT NOIR,	A\$44	KAESLAR THE BOGAN SHIRAZ,	A\$100
SOUTH AUSTRALIA	A944	SMITH HOOPER MERLOT,	A\$50
MASSALE KOOYONG PINOT NOIR	R, A\$60	SENESI ARETINI CHIANTI, TUSCANY, ITALY	A\$55



La Casa Tapas

12 Santa Barbara Rd, HOPE ISLAND, Australia

Opening Hours: Wednesday 14:30 -20:00 Thursday 14:30 -20:00 Friday 14:30 -20:00 Saturday 14:30 -20:00 Sunday 14:30 -20:00

