



*Take a tip from the Spaniards &
make eating a relaxing, all
involving pursuit.*

*Vivir para comer instead of Comer
para vivir*

TAPAS

TOASTED CIABATTA OLIVE OIL / BALSAMIC, GOATSCHEESE, OLIVES & RED WINE PLUM SALSA	15
DIPS TRIO OF HOME-MADE REMY DIPS SERVED WITH WARM CRUSTY BREAD	20

VEGETARIAN

DAILY SPECIALS ASK STAFF FOR SPECIALS OR SEE DAILY SPECIALS BOARD

PATATAS BRAVAS DOUBLE CRISP POTATOES WITH HERBS & SMOKED PIMENTON SALSA (GF)	14
CHAMPIGNONES SALTADOS PAN TOSSED WITH VIK'S SECRET REDUCTION SERVED ON ROCKET (GF)	14
ZUCCHINI & COLIFLOR FRITOS ZUCCHINI & CAULIFLOWER PATTI GRILLED SERVED WITH PEBRE SALSA	16
ARTICHOKES ARCACHOFA HEARTS GRILLED W PESTO SALSA (GF)	14
VEGETARIAN CROQUETAS SPINACH, POTATO, PEAS, CARROT, QUESO, BASIL, WITH GOLDEN CRUMBS	13
QUESO BALONES MANCHEGO GRATED CHEESE MIXED W HERBS SERVED W GOLDEN CRUMBS	15
QUESO CABRA GOATS CHEESE SERVED WITH RED WINE PLUM SALSA & CRUSTY BREAD	15
VINE LEAVES FILLED W PESTO & CALASPARRA RICE SERVED W YOGHURT CUCUMBER SALSA (GF)	13
PAELLA BALONES PAELLA BALLS MADE FROM OUR VEGETARIAN PAELLA W GOLDEN CRUMBS	14
SPANISH OLIVES MARINATED W TRADITIONAL SPANISH HERBS & EXTRA VIRGIN OLIVE OIL (GF)	12

JAMON SERRANO

DAILY SPECIALS ASK STAFF FOR SPECIALS OR SEE DAILY SPECIALS BOARD

JAMON IBERICO DE BELLOTA (AGED 24 MTHS - 50 GMS) SERVED W CATALAN PAN CON TOMATO (GF)	25
JAMON CROQUETAS SLOWED COOKED HAM & QUESO SERVED W GOLDEN CRUMBS	15
CHAMPIGNONES AL SHERRY W SPINACH, JAMON SERRANO & PX SHERRY (GF OPTION)	16
ESPARAGO GRILLED ASPARAGUS WRAPPED W JAMON SERRANO (GF)	16
PINTXO JAMON SERRANO W CARAMELISED ONION, CHICKEN PATE ON CRUSTY PAN	16
GAMBAS SERRANO PRAWNS WRAPPED W JAMON SERRANO GRILLED SERVED W ORANGE MERMELADA (GF)	20
JAMON TABLA CHORIZON & PATATAS, SLICES OF JAMON SERRANO, GOATSCHEESE & CRUSTY PAN (GF OPTION)	24

Note: (GF) – Gluten Free

TAPAS

SEAFOOD

DAILY SPECIALS ASK STAFF FOR SPECIALS OR SEE DAILY SPECIALS BOARD

CALAMARES CALAMARI F/F W LEMON PEPPER & REMY SPECIAL MAYONESA (GF OPTION)	21
MERLUZA FRITA BARRAMUNDI FILLETS, GOLDEN CRUMBED SERVED W LIME AIOLI	16
BACALAO CROQUETAS COD FISH, MEDITERRANEAN VEGETABLE PUREE, LIGHTLY FLOURED ON ALFALFA	16
SARDINES AL ACEITE SERVED ON CATALAN TOMATO PAN TOPPED ROASTED RED PEPPERS & CRISPY ROCKET	15
MUSSELS CON TOMATO SPRING BAY MUSSELS, VINO, ONION, GARLIC, TOMATOES W CRUSTY PAN (GF)	17
CHILLI GAMBAS PRAWNS, CRUSHED TOMATOES, VINO BLANCO, CHILLI & CRUSTY BREAD (GF)	19
GARLIC GAMBAS PRAWNS TOSSED W CREAMY WHITE WINE GARLIC SALSA SERVED W CRUSTY BREAD (GF)	19
CRISPY GAMBAS QLD PEELED SCHOOL SHRIMPS F/F W SPANISH HERBS, SERVED LIME AIOLI	18
GAMBAS AL AJILLO PRAWNS, VIRGIN OLIVE OIL, SPRING ONION, GARLIC, CHILLI W CRUSTY PAN (GF Option)	19
GAMBAS & CHORIZO CHARGRILLED PRAWNS & CHORIZITO SERVED AL PALO (GF)	18
PINTXO SCALLOP BROSCLETTE GRILLED SCALLOPS WRAPPED W BACON (GF)	19
SCALLOPS A LA REMY PAN TOSSED WITH CRUSHED TOMATOES & GARLIC FINISHED W SPRING ONION (GF)	19
WHITEBAIT (BOQUERONES) SERVED CRISPY FINISHED W SPRING ONION & FRESH CHILLI	18

MEAT / LAMB / PORK / POULTRY

DAILY SPECIALS ASK STAFF FOR SPECIALS OR SEE DAILY SPECIALS BOARD

LAMB AL PALO LAMB BACKSTRAP W CAPSICUM, CHARGRILLED SERVED W CUCUMBER YOGHURT SALSA (GF)	20
COSTILLITAS DE CERDO SLOW COOKED PORK SPARERIBS WITH LELA'S SPICES (GF)	18
CORDERO CROQUETAS GRILLED W HERBS, PINENUTS ON SLAW W BEETROOT & YOGHURT DRESSING	18
POLLO AL PALO CHICKEN FILLET & CHERRY TOMATOES GRILLED SERVED W ORANGE GLAZE JUS (GF)	20
PINTXOS DATE & BACON DATES SOAKED W PX SHERRY WRAPPED W CRISPY BACON (GF)	13
EMPANADITAS W BEEF, ONION, OLIVE & SULTANA W CRISPY PASTRY SERVED W PEBRE SALSA	16
CHICKEN PINTXOS F/F SERVED W SMOKEY PIMENTON SALSA & ROCKET	15
CHORIZO CON PUREE GRILLED CHORIZO, PATATA PUREE TOPPED W CRISPY CARAMELISED ONION (GF)	16
LAMB CUTLETS CHARGRILLED W ROSEMARY, GARLIC SERVED W PEBRE & YOGHURT SALSA (GF)	23
BEEF PASTELILLOS BEEF PATTIES SERVED ON PATATA PUREE TOPPED W CRISPY CARAMELISED ONION (GF)	16
ALBONDIGAS BEEF MEATBALLS SLOW COOKED IN RICH TOMATO SALSA W OLIVES & CRUSTY BREAD (GF OPTION)	17

PAELLA

(SERVES ARE FOR 1 OR 2 PEOPLE)

- VEGETARIAN PAELLA** (GF) 34 / 57
W SPANISH ONION, PEPPERS, ZUCCHINI, FRENCH BEANS, CAULIFLOWER, PEAS, CARROTS, CELERY, CHILLI, GARLIC, SAFFRON, TOMATO & CALASPARRA RICE
- CHICKEN & CHORIZO PAELLA** (GF) 36 / 58
W CHICKEN, CHORIZON, PEAS, PEPPERS, CHILLI, GARLIC, SAFFRON & TOMATO CALASPARRA RICE
- SEAFOOD PAELLA** (GF) 39 / 64
W PRAWNS, SCALLOPS, PIPIS, MUSSELS, CALAMARI, VEGETABLES, SAFFRON TOMATO & CALASPARRA RICE
- VALENCIA PAELLA** (GF) 39 / 66
W PRAWNS, CHICKEN, SCALLOPS, PIPIS, CHORIZON, MUSSELS, CALAMARI, PEAS, PEPPERS, CHILLI, GARLIC, SAFFRON, TOMATO & CALASPARRA RICE
- ARROS NEGRE** (GF) 42 / 68
W PRAWNS, SCALLOPS, CALAMARI, TOMATO, CALASPARRA RICE & SQUID INK

SEAFOOD (MAINS)

- FISH - BARRAMUNDI FILLET** (GF OPTION) 37
GRILLED BARRAMUNDI FILLET SERVED ON POTATO ROSTI, ASPARAGUS, TOPPED W CHILLI GARLIC BUTTER SALSA & LEMON WEDGES
- BABY FLOUNDER** (GF OPTION) 40
SERVED W PATATA, APPLE, ROCKET & NUTS SALAD FINISHED CAPERS & BUTTER SALSA
- BLACK MUSSELS** (GF OPTION) 27
SPRING BAY MUSSELS, POACHED IN TOMATO & SPANISH ONION BROTH SERVED W CRUSTY BREAD
- CALAMARES** (GF OPTION) 38
CALAMARI F/F, LEMON PEPPER SERVED W ROSEMARY CRISPY CHUNKY CHIPS & SAN SEBASTIAN MAYONESA
- GARLIC PRAWNS** (GF) 37
PRAWNS SAUTEED W WHITE WINE GARLIC SALSA, PARSLEY, SERVED W CALASPARRA RICE & ROCKET
- CALDILLO DE MARISCO** (GF) 40
PRAWNS, SCALLOPS, PIPIS, CALAMARI, MUSSELS, FISH & SCAMPI COOKED W GARLIC, FISH & SCAMPI, WHITE WINE TOMATO BROTH SERVED W CRUSTY PAN

LAMB / CHICKEN / STEAK

(Mains)

- LAMB BACKSTRAP** (GF) 39
LAMB BACKSTRAP MARINATED W ROSEMARY, GARLIC & OLIVE OIL
GRILLED SERVED W ASPARAGUS SPEARS, POTATO PUREE TOPPED
W TEMPRANILLO RED WINE JUS
- POLLO A LA SERRANO** (GF) 35
CHICKEN FILLET TENDERS CHARGRILLED, WRAPPED W JAMON SERRANO
SERVED ON PATATA PUREE FINISHED WCRISPY ROCKET
& PEDRO XIMENEZ JUS
- EYE FILLET CHARGRILLED** (GF) 49
250GM EYE FILLET (GIPPSLAND GRASS FED) COOKED TO YOUR LIKING
SERVED W CRISPY CHIPS, GREEN SALAD & MUSHROOM SALSA

SALADS

- PARMESAN & ROCKET** (GF) 15
SALAD TOSSED W EXTRA VIRGIN OLIVE OIL, BALSAMIC,
CHERRY TOMATOES & CARAMELISED CRISPY ONIONS
- GARDEN SALAD** (GF) 15
FRESH SALAD MIX, TOMATO, SPANISH ONION & CUCUMBER
TOPPED W BALSAMIC VINAIGRETTE

-PLEASE LET US KNOW IF YOU OR YOUR GUESTS HAVE ANY DIETARY REQUIREMENTS OR FOOD ALLERGIES-

DESSERTS

SPANISH CHURROS 15

LIGHTLY DUSTED W BROWN CINNAMON & SERVED W THICK CHOCOLATE SALSA & VANILLA ICE CREAM

** RECOMMENDED: WITH A SHOT OF PEDRO XIMENEZ SHERRY EXTRA: 4.5

CREMA CATALANA 12

(CRÈME BRULEE) TOPPED W CARAMELISED BROWN SUGAR & ORANGE SEGMENTS

PASTEL DE MANZANA 15

APPLE CHUNKS & RAISINS IN CINNAMON WRAPPED W CRISPY PASTRY, SERVED WARM W VANILLA ICE CREAM

MINI PAVLOVA 13

SERVED W FRESH BERRIES & RASPBERRY JUS

MOUSSE DE CHOCOLATE 13

DOUBLE CHOCOLATE MOUSSE

HOT STICKY DATE PUDDING 15

SERVED W CARAMEL SAUCE & VANILLA ICE CREAM

PANQUEQUES 16

3 FLUFFY PANQUEQUES TOPPED W MAPLE SYRUP SERVED W STRAWBERRIES, SEASONAL FRUITS & CREAMY VANILLA ICE CREAM

COPA SEVILLA 13

CREAMY VANILLA ICE CREAM, TOPPED W HOT CHOCOLATE SALSA DE CHOCOLATE FINISHED W ALMOND FLAKES

COPA FRUTILLA 13

FRESH STRAWBERRIES MARINATED W PEDRO XIMENEZ SPANISH SHERRY SERVED ON VANILLA ICE CREAM & WAFER

AFFOGATTO 16

2 SCOOPS OF VANILLA ICE CREAM, SHOT OF FRESH ITALCAFFE ESPRESSO & SHOT OF LIQUOR 43

REMY

FULLY LICENSED (THURSDAY – SATURDAY)

BYO WINE (SUNDAY – WEDNESDAY) (\$10 CORKAGE P/B)

DAILY SPECIALS

VEGETARIAN & GLUTEN FREE OPTIONS

PUBLIC HOLIDAY'S – 10% SURCHARGE APPLIES

ALTERATIONS TO MENU – WILL BE CHARGED ACCORDINGLY

GROUPS 10 GUESTS + FEED ME MENU

\$60 PER/PERSON

INCLUDES ALL FAVOURITE TAPAS DISHES EG:

SPECIALS, SEAFOOD, MEATS,

JAMON, VEGETARIAN & PAELLA TO SHARE FOR MAINS

FUNCTIONS & EVENTS

TALK TO US REGARDING YOUR NEXT FUNCTION
(WEDDINGS, CHRISTENING, BIRTHDAYS, ENGAGEMENTS)

FREE ROOM HIRE

STAND UP OR SIT-DOWN FUNCTIONS

FEED ME MENU / SET MENU OPTIONS

LIVE MUSIC / DJ (OPTION)

PAELLA CATERING

LET US COOK OUR AMAZING PAELLA AT YOUR NEXT HOME

FUNCTION OR CORPORATE EVENT

ENQUIRE WITHIN

GIFT VOUCHERS & TAKE AWAY

*“Since young boys from immigrant parents we have been accustomed and brought up looking after friends and family by cooking beautiful home cooked meals for all occasions. At REMY we will only make your evening memorable, enjoyable & fun. We hope you enjoy our quality Tapas right down to a full dinner finished off by one of our delicious home-made desserts **

“We Have Prepared The Menu To Our Standard Of Excellence If Your Favourite Dish Is Not Listed On Our Menu, Please Do Not Hesitate To Ask Our Staff Who Will Be Delighted To Help You”