

TAPAS & SHARING PLATES

Smoked Mackerel pâté	17
House made smoked mackerel pâté served with toasted ciabatta and lemon	
Charcuterie board	29
A selection of cured meats, craisins, olives, cornichons, fire roasted red peppers (gf)	
Boquerones with Bannockburn olive oil	17
Marinated Spanish sweet white anchovies with olives and lemon in Bannockburn olive oil (gf)	
Massimo's burrata	25
Unctuous, hand folded burrata with seasonal sides and toasted ciabatta (v opt, gf opt)	
Goats cheese croquetas - 3 per serve	18
Served with local Bannockburn honey, toasted almonds and balsamic dressed greens	
Sardines with tomato and coriander tapenade	18
Norwegian sardines, tomato and coriander tapenade, Siracha mayonnaise and grilled ciabatta (gf opt)	
Lamb ragu with parmesan and white wine polenta	17
Slow cooked lamb leg on creamy, parmesan polenta	
Chimichurri sharing steak	26
Thinly sliced scotch fillet, served medium rare with chimichurri sauce , salsa criolla and mixed leaves (gf)	
Morcilla with soft poached quail egg	21
Oven roasted black pudding, soft poached quail egg with apple celeriac remoulade	
Baked Camembert	21
Baked camembert round served with oven roasted mushrooms, dates and pancetta (v opt, gf opt)	
Basque chicken	19
Succulent chicken thighs in a traditional Basque capsicum and smoked tomato sauce (gf)	
Sulkaki	17
Traditional, warming, Spanish winter beef shin stew with potatoes and fresh garden peas	
Brisket tacos - 2 or 3 tacos	17 / 23
Slow cooked brisket, house BBQ sauce, salsa criolla and minted onions (gf opt)	
Baja fish tacos - 2 or 3 tacos	16 / 22
Battered blue cod on a bed of crushed pineapple, Sriracha mayonnaise with tomato, cucumber and onion salsa	
Spanish meatballs in sauce - 3 per serve	15
Handmade pork and beef meatballs in a tomato and capsicum smoky sauce	
Baked Empanadas	12
Trio of oven baked empanadas – Home made pastry, Tri tip beef & Provolone. Pork belly & Sweetcorn puree. Mushroom, Provolone and raisins. Served with mojo picante	

SOUP, SIDES & BAR SNACKS

House soup	14
Served with toasted ciabatta - Our soups change regularly, please check for our current flavour	
Side salad	8
Mixed salad leaves, fire roasted capsicum, pine nuts, olives, Spanish onion, radish and citrus segments (gf, v)	
Mixed olives	8
The simplest of snacks - mixed Spanish black and green olives marinated in olive oil, orange rosemary, thyme and lemon (gf, v)	
Truffle and Parmesan fries (standard / small)	15 / 8
Shoestring fries tossed in Parmesan and truffle oil	
Parmesan polenta chips (standard / small)	12 / 7
With parmesan shavings and Sriracha mayonnaise (gf)	
Spiced wedges (standard / small)	12 / 7
House seasoning, sweet chilli sauce and sour cream. Not spicy just flavoursome (v)	
Crunchy fries (standard / small)	10 / 6
With house made mayonnaise and tomato sauce (gf opt)	

LARGER PLATES

French omelette	23
Prosciutto, mushroom and Manchego cheese omelette served with a mixed salad (v opt, gf)	
Fish and chips - blue cod	29
Emerson's pilsner beer battered fish, house-made tartare sauce with mixed salad and fries (gf opt)	
Scotch fillet	29
Flame grilled scotch fillet with Bordelaise jus, mixed salad and shoestring fries (gf)	
House made meatballs in tomato sauce with polenta	27
House made pork and beef meatballs, rich tomato and capsicum sauce on a bed of creamy parmesan and white wine polenta	
Anna's <i>new</i> pizza - Coca	20
Handmade flatbread chargrilled with tomato and coriander tapenade, chorizo, morcilla, feta and mojo picon	
Pulled pork burger	23
Slow cooked BBQ pulled pork with coleslaw and house bb sauce on brioche served with shoestring fries	
Steak burger	23
Thinly sliced, flame grilled, medium rare scotch fillet with horseradish cream, house bb sauce and salad leaves on brioche, served with shoestring fries	

JUST DESSERTS

Crema Catalan	15
Orange, lemon and vanilla flavoured Spanish style crème brûlée with burnt sugar crisp (gf)	
Lemon curd cheesecake	15
Baked cheesecake with lemon curd swirl, served with vanilla ice cream	
Pumpkin doughnuts	12
Roasted pumpkin doughnuts in cinnamon with spiced rum chocolate dipping sauce	
Pavlova roulade	15
Rolled pavlova, passionfruit cream, kiwi fruit and tamarillo (gf)	
Chocolate whiskey cake	15
Rich, fudgy chocolate whiskey cake served with bourbon sauce	
Sticky toffee pudding	15
Sticky toffee and date pudding served with salted caramel sauce and vanilla ice cream	
Ice creams (gf)	5
Choose from Vanilla, Chocolate and Salted caramel with cashew	
Affogato / Topsy Affogato	10 / 18
Espresso coffee over vanilla ice cream or add a double shot of Frangelico for a Topsy Affogato	
Cheese board	15 / 25
Selection of Whitestone cheeses for 2 or 4 people	

CHILDREN'S MENU

(under 13's only please)

Fish and chips - blue cod	15
Battered fish with mixed salad, fries and tomato sauce. Please let us know if you would prefer a more simple option without salads or sauces	
Fish bites and chips	12
Breaded Hoki bites served with mixed salad, fries and tomato sauce	
Children's pizza	15
Grilled flatbread with passata, pineapple, Mozzarella and Prosciutto (v opt)	
Ragu Bolognese	15
Classic Italian Ragu Bolognese served with fresh cooked pasta	
Meatballs in tomato sauce - 4 per serve	15
Handmade pork and beef meatballs in tomato sauce	

gf - gluten free, gf opt - gluten free upon request, v - vegetarian, v opt - vegetarian upon request
Please advise us of any dietary issues before ordering