

TAPAS & SHARING PLATES

Smoked Mackerel pâté

House made smoked mackerel pâté with whipped parsley butter and toasted ciabatta (gf opt) 18

Boquerones with Bannockburn olive oil

Marinated Spanish sweet white anchovies with olives, capsicum, onion, radish in Bannockburn olive oil 18

Goats cheese croquetas - 3 per serve

Served with local Bannockburn honey, toasted almonds and balsamic dressed greens 18

Prawns with cider and garlic

Chargrilled prawns served with a cider and garlic sauce (gf) 15 Add Chorizo a la plancha 5

Haloumi with capsicum jam

Pan fried haloumi, dressed in Bannockburn Honey and lemon and served with house-made capsicum jam and cherry tomatoes (v, gf) 13

Sardines with tomato and coriander tapenade

Norwegian sardines, tomato and coriander tapenade, Sriracha mayonnaise and grilled ciabatta (gf opt) 19

Chimichurri sharing steak

Thinly sliced scotch fillet, served medium rare with chimichurri sauce, salsa criolla and mixed leaves (gf) 28

Morcilla with soft poached quail egg

Oven roasted black pudding, soft poached quail egg with apple celeriac remoulade and croutons 24

Baked Camembert

Baked local camembert round served with oven roasted mushrooms, dates, pancetta and toasted ciabatta (v opt, gf opt) 24

Baja fish tacos - 2 or 3 tacos

Blue cod goujons with crushed pineapple, tomato, cucumber and onion salsa and Sriracha mayonnaise 17 / 23

Patatas bravas

Peruvian gold potatoes cooked three ways, served with bravas capsicum and tomato sauce with cheese and spring onions (gf, v) 12

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Spanish meatballs in tomato and capsicum sauce - 4 per serve

Handmade pork and beef albondigas (meatballs) in a tomato and capsicum smoky sauce (gf) 16

Char grilled Cromwell Chorizo, garbanzo and spinach

Spiced chickpeas, lemon wilted spinach, herbs and spices. Served with locally made delicious chorizo and fresh salsa.

This is some of the best chorizo you will taste in New Zealand and it's made just down the road 24

Baked empanadas - 3 per serve

Trio of oven baked empanadas – Home made pastry, Tri tip beef & Provolone cheese. Pork belly & Sweetcorn.

Mushroom, Provolone cheese and raisins. Served with salsa criolla 12

Garbanzo with wilted spinach and lemon

Spiced chickpeas, with lemon wilted spinach, herbs and spices. A delicious rich snack served with warm bread (vn) 15

SIDES & BAR SNACKS

Side salad

Mixed salad leaves, fire roasted capsicum, pine nuts, olives, Spanish onion, radish and citrus segments (gf, v, vn) 8

Mixed olives

The simplest of snacks - mixed Spanish black and green olives marinated in olive oil, orange, rosemary, thyme and fresh lemon (gf, v, vn) 8

Truffle and Parmesan fries (standard / small)

Shoestring fries tossed in Parmesan and truffle oil 15 / 8

Parmesan polenta chips (standard / small)

With parmesan shavings, truffle oil and Sriracha mayonnaise (gf) 14 / 8

Spiced wedges (standard / small)

House seasoning, sweet chilli sauce and sour cream. Not spicy just flavoursome (v) 12 / 7

Crunchy fries (standard / small)

With house made mayonnaise and tomato sauce (gf opt) 10 / 6

LARGER SHARING PLATES

Mushroom ragu with fresh herbs parmesan polenta

Mushroom ragu, slow cooked in red wine and herbs, served with parmesan polenta and fresh salsa verde (gf, v) 18 / 26

Anna's pizza - Mustapha

Handmade flatbread chargrilled with tomato and capsicum sauce, beef and lamb spiced with ras el hanout (Moroccan spice blend) and cumin, capsicum, raisins, feta, yoghurt and finished with fresh parsley and oregano 24

Spanish Chicken and Black Rice

Succulent chicken, marinated overnight and served with Spanish spiced baked black rice and Chorizo. (gf) 22 / 26

DISHES DESIGNED FOR ONE

House soup

Please ask your server about our current house soup. Served with toasted ciabatta 15

Beer battered blue cod and chips

Emerson's pilsner beer battered fish, house-made tartare sauce with mixed salad and fries (gf opt) 30

Scotch fillet

Flame grilled scotch fillet with Bordelaise jus, mixed salad and shoestring fries (gf) 30

House made meatballs in tomato sauce with polenta

House made pork and beef meatballs served with a rich tomato and capsicum sauce on creamy parmesan & white wine polenta, grated Manchego and chives 27

Pulled pork sandwich

Slow cooked bbq pulled pork with coleslaw and house bbq sauce on toasted panini served with shoestring fries 24

Steak sandwich

Thinly sliced, flame grilled, medium rare scotch fillet with horseradish cream, house sauce and salad leaves on Turkish panini, served with shoestring fries 24

Chorizo burger on toasted brioche

Locally made traditional Spanish chorizo burger. Succulent and flavoursome. Served with melted Manchego cheese, tomato, mojo picon, salsa criolla, capsicum jam, mojo cilantro, iceberg lettuce and shoestring fries 24

JUST DESSERTS

Crema Catalan

Orange, lemon and vanilla flavoured Spanish crème brûlée with burnt sugar crisp (gf) 15

Lemon curd cheesecake

Baked cheesecake with lemon curd swirl, served with vanilla ice cream 15

Chocolate torte with raspberry coulis

Chocolate torte, with a cocoa biscuit base, a silky chocolate ganache topping, raspberry coulis and vanilla ice cream 15

Ice creams (gf)

Choose from Vanilla, Chocolate and Salted caramel with cashews 5

Affogato / Tippy affogato

Espresso coffee over vanilla ice cream or add a double shot of Frangelico for a Tippy Affogato 10 / 18

Cheese board

Selection of local Whitestone cheeses for 2 or 4 people 15 / 25

DESSERT WINES

- NV Gonzalez Byass Tio Pepe Fino Dry Sherry, Jerez, Spain 13
- NV Aurum Molyneux White Port, Lowburn, Central Otago 14
- 2017 Black Ridge Cabernet Rosé, Earnsclough, Central Otago 14
- NV Clearview Sea Red Dessert Wine, Te Awanga, Hawke's Bay 13
- 1986 Gonzalez Byass Noe Pedro Ximenez Sherry, Jerez, Spain 15
- 2014 Kalex Luna Noble Riesling, Gibbston, Central Otago 15
- 2018 Tannacrieff Duckshooters Port, Cromwell, Central Otago 18
- 2015 Valli Waitaki Late Harvest Riesling, Waitaki, Central Otago 15
- 2001 Warre's Quinta Da Cavadinha Port 2001, Rio Torto, Portugal 18
- NV Warre's Warrior Port, Rio Torto, Portugal 15

CHILDREN'S MENU (under 13's only please)

Fish and chips - blue cod

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 15

Fish bites and chips

Breaded Hoki bites served with mixed salad, fries and tomato sauce 12

Children's pizza

Grilled flatbread with passata, pineapple, Mozzarella and Prosciutto (v opt) 15

Spaghetti Bolognese

Classic Italian Ragu Bolognese served with fresh cooked pasta 15

Meatballs in tomato sauce - 4 per serve

Handmade pork and beef meatballs in tomato sauce 15

Small fries

Small portion of crunchy fries with tomato sauce 5

Small Polenta fries

With parmesan shavings and Sriracha mayonnaise (gf) 6

