

TAPAS & SHARING PLATES

Smoked Salmon pâté

House made smoked salmon pâté with horseradish crème fraîche, sourdough ciabatta from the European Bakery (gf opt) 26

Charcuterie board

A selection of cured meats from Zamora, The Meat Preachers, house pickled vegetables, charcuterie and toasted ciabatta (df, gf opt) 30

Goats cheese croquetas - 3 per serve

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

Boquerones with Bannockburn olive oil

Marinated Spanish sweet white anchovies with olives, capsicum, onion, radish in Bannockburn olive oil (gf, df) 22

Heirloom Tomato with Goat's cheese and shallots

Heirloom cherry tomatoes with a lime shallot dressing, Greek yoghurt, goats cheese and mint Serves 2 (v, gf) 18

Sardines with Romesco sauce and pickled onion

Norwegian sardines, Romesco sauce, Sriracha mayonnaise and toasted ciabatta (gf opt, df) 24

Baked Camembert

Baked local camembert round served with oven roasted mushrooms, dates, pancetta and toasted ciabatta (v opt, gf opt) 27

Baja fish tacos - 2 or 3 tacos

Blue cod goujons with pineapple, tomato, cucumber and onion salsa, coleslaw and Sriracha mayonnaise (df) 19 / 28

Edamame and hot smoked salmon

Hot smoked salmon and edamame beans with pea puree, feta cheese and pomegranate (v opt, gf) 21

Spanish meatballs

Handmade pork and beef albondigas (meatballs) in a tomato and capsicum sauce finished with Parmesan cheese and chives (gf, df opt) 18

Garbanzo with wilted spinach and lemon

Spiced chickpeas, with lemon wilted spinach, herbs and spices. A delicious rich vegetable dish (vn, df) 18

Chargrilled 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, made just down the road (df) 29

Te Mana lamb ribs

Slow cooked Te Mana lamb ribs in harissa sauce (df, gf) 24

Chimichurri sharing steak

Thinly sliced Savannah scotch fillet from Neat Meat, served medium rare with chimichurri sauce, salsa criolla and mixed leaves (gf, df) 31

Please advise us of any dietary issues before ordering

gf - gluten free, gf opt - gluten free on request, v - vegetarian, v opt - vegetarian on request, vn - vegan, df - dairy free
Credit card surcharge of 2.15% applies to Visa and MasterCard, AMEX & Pay Wave not accepted.

SIDES AND SNACKS

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, df) 11

Side Salad

Mixed green leaves with mesclun, radish capsicum, olives, red onion, sliced almond and Pecorino Romano (gf, v, vn opt, df opt) 10

Truffle and Parmesan fries (standard / small)

Shoestring fries tossed in Parmesan and truffle oil 15 / 8

Parmesan polenta fries (standard / small)

With parmesan shavings, truffle oil and Sriracha mayonnaise (gf) 15 / 8

Crunchy fries (standard / small)

South Canterbury's famous Makikihi Fries, par fried at source in beef dripping (gf, v opt, df) 11 / 8
NB: These fries are not vegetarian, however we have vegetarian fries available on request.

DISHES DESIGNED FOR ONE

Beer battered Blue cod and chips

Emersons pilsner beer battered blue cod, house-made tartare sauce with and fries (gf opt) 33
Add mixed salad 3

Char grilled Scotch fillet (ribeye)

Flame grilled, grass fed New Zealand Savannah scotch fillet (ribeye) from Neat Meat, with Bordelaise jus and fondant potato (gf, df opt) 34 Add mixed salad 3

Pulled pork sandwich

Slow cooked bbq pulled pork with coleslaw and house bbq sauce on toasted panini served with shoestring fries (gf opt) 26

Chargrilled steak sandwich

Thinly sliced, flame grilled, medium rare scotch fillet with horseradish cream, house sauce and salad leaves on a Turkish panini, served with shoestring fries (gf opt) 26

Beyond meat burger

"Beyond meats" plant based vegan burger served with house made vegan mayonnaise and caramelised onion on an organic gluten free vegan bun (gf, vn) 26

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JUST DESSERTS

Cheese board

A selection of handmade Whitestone cheese from Oamaru with pickle vegetables, house chutney and Turkish crisp Serves 2: 22, Serves 4: 30

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 16

Ice creams (gf)

Choose from Vanilla, Chocolate or Salted caramel with chocolate ganache 8

DESSERT BEVERAGES

STICKIES SHERRY PORT AND DESERT WINES (75ml pours - unless stated)

NV	Aurum Molyneux White Port	Lowburn, Central Otago	11
NV	Clearview Sea Red Dessert Wine	Te Awanga, Hawke's Bay	15
1986	Gonzalez Byass Noe Pedro Ximenez Sherry	Jerez, Spain	18
NV	Gonzalez Byass Tio Pepe Fino Dry Sherry	Jerez, Spain	8
2019	Vin de Paille	Bendigo, Central Otago	18
2018	Tannacrieff Duckshooters Port	Cromwell, Central Otago	10
2015	Valli Waitaki Late Harvest Riesling (150ml pour)	Waitaki, Central Otago	18
2001	Warre's Quinta Da Cavadinha Port	Rio Torto, Portugal	12
NV	Warre's Warrior Port	Rio Torto, Portugal	10

FRESHLY GROUND PLUNGER COFFEE

Caffeinated	4.5
De-Caffeinated	4.5

TEA SELECTION

English breakfast	4
Earl Grey	4
Lemon and Ginger	4
Peppermint	4
Pure Camomile	4
Green	4

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