

A light gray topographic map with contour lines is centered in the background. The lines are irregular and wavy, representing terrain elevation. The text is overlaid on this map.

EST. 1862

BANNOCKBURN
HOTEL

TAPAS & SHARING PLATES

Smoked Salmon pâté

House made smoked salmon pâté with horseradish crème fraîche and toasted ciabatta (gf opt) 24

Charcuterie board

A selection of cured meats, house pickled vegetables and charcuterie and toasted ciabatta (df) 30

Boquerones with Bannockburn olive oil

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

Goats cheese croquetas - 3 per serve

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

Sardines with tomato and Romesco sauce

Norwegian sardines, Romesco sauce, Sriracha mayonnaise and toasted ciabatta (gf opt, df) 20

Baked Camembert

Baked local camembert round served with oven roasted mushrooms, dates, pancetta and toasted ciabatta (v opt, gf opt) 26

Baja fish tacos - 2 or 3 tacos

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

Lamb Ribs

Slow cooked lamb ribs in harissa sauce (df, gf) 15

Spanish Meatballs

Handmade pork and beef albondigas (meatballs) in a tomato and capsicum smoky sauce finished with Manchego cheese and chives (gf) 15

Garbanzo with wilted spinach and lemon

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

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 (df) 25

Chimichurri sharing steak

Thinly sliced scotch fillet, served medium rare with chimichurri sauce, salsa criolla and mixed leaves (gf, df) 30

LARGER SHARING PLATES

Vegetarian Pizza

Mushroom, onion, capsicum, mozzarella, feta and a splash of mild chilli oil (v, gf opt) 28 Gluten Free Base 3

Meatball & Chorizo Pizza

Spanish meatball and local chorizo with onion, capsicum and mozzarella (gf opt) 28 Gluten Free Base 3

Anna's Pizza

Beef and lamb spiced with ras el hanout (Moroccan spice blend) and cumin, capsicum, raisins, feta, yoghurt and finished with fresh parsley and oregano (gf opt) 28 Gluten Free Base 3

Rock's Garlic Pizza Bread

Butter, garlic, mozzarella and herbs (v, gf opt) 12 Gluten Free Base 3

Basque Chicken

Succulent pieces of chicken thigh in a traditional Basque capsicum and smoked tomato sauce with black rice and potatoes (df, gf) 27

Winter Beef Ragu With Potato & Braised Onion

Beef ragu, slow cooked in red wine and herbs, served with creamy mashed potatoes (gf) 29

Mushroom Ragu With Fresh Herbs

Mushroom ragu, slow cooked in red wine and herbs, served with fresh salsa verde and served with creamy mashed potatoes (v) (gf) 26

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) 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)

Gluten free options available (gf opt, df) 11 / 7

gf - gluten free, gf opt - gluten free on request, v - vegetarian, v opt - vegetarian on request, vn - vegan, df - dairy free
Please advise us of any dietary issues before ordering

Credit card surcharge of 2.14% applies to Visa and MasterCard transactions. No surcharge on EFTPOS. AMEX not accepted

DISHES DESIGNED FOR ONE

Cauliflower and Parmesan Soup

Creamed cauliflower and parmesan soup served with toasted ciabatta (gf opt) 15

Beer battered blue cod and chips

Emersons pilsner beer battered blue cod, house-made tartare sauce with and fries (gf opt) 32 Add mixed salad 3

Char grilled Scotch fillet

Flame grilled scotch fillet (rib eye) with Bordelaise jus and potato pavé (gf, df opt) 33 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) 25

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) 25

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

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 16

Sticky Toffee Pudding

Sticky toffee and date pudding served hot with salted caramel sauce and vanilla ice cream 15

Ice creams (gf)

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

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CHILDREN'S MENU

(under 13's only please)

Fish and chips - blue cod

Battered blue cod with fries, mixed salad and tomato sauce 15

Fish bites and chips

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

Children's Hawaiian 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

