

TAPAS & SHARING PLATES

Smoked Salmon pâté

House made smoked salmon pâté with horseradish crème fraîche, diced capsicum and biscuits 18

Boquerones with Bannockburn olive oil

Marinated Spanish sweet white anchovies with olives and lemon in Bannockburn olive oil (gf) 18

Massimo's burrata

Unctuous, hand folded burrata with seasonal sides and toasted ciabatta (v opt, gf opt) 26

Goats cheese croquetas - 3 per serve

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

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) 27

Morcilla with soft poached quail egg

Oven roasted black pudding, soft poached quail egg with apple celeriac remoulade and croutons 23

Baked Camembert

Baked local camembert round served with oven roasted mushrooms, dates, pancetta and toasted ciabatta (v opt, gf opt) 23

Baja fish tacos - 2 or 3 tacos

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

Spanish meatballs in albondiga sauce - 3 per serve

Handmade pork and beef meatballs in a tomato and capsicum smoky sauce 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 23

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Baked empanadas

Trio of oven baked empanadas – Home made pastry, Tri tip beef & Provolone. Pork belly & Sweetcorn puree. Mushroom, Provolone cheese and raisins. Served with mojo picante 12

Lamb brochettes with summer salad and yoghurt

A dish that sounds French, tastes like it's from Greece but it's actually a dish from southern Spain. Marinated lamb rump, char grilled and finished in the oven. Served with cucumber and courgette cous cous, cumin scented yoghurt and a mild, chilli capsicum sauce 23

Garbanzo with wilted spinach and lemon

Spiced chickpeas, with lemon wilted spinach, herbs and spices. A delicious rich snack served with warm bread (v, gf) 14

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 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 PLATES

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 and white wine polenta, grated manchego and chives 27

Anna's pizza - Coca

Handmade flatbread chargrilled with tomato and coriander tapenade, chorizo, morcilla, feta and mojo picon 24

Pulled pork burger

Slow cooked BBQ pulled pork with coleslaw and house bb sauce on brioche served with shoestring fries 24

Steak burger

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

Hamburguesa

Locally made traditional Spanish chorizo burger. Succulent and flavoursome. Served with mojo picon, salsa criolla and shoestring fries 24