

TAPAS & SHARING PLATES

Smoked Salmon pâté

House made smoked salmon pâté with horseradish crème fraîche, diced capsicum and biscuits 17

Charcuterie board

A selection of cured meats, craisins, olives, cornichons, fire roasted red peppers (gf) 29

Boquerones with Bannockburn olive oil

Marinated Spanish sweet white anchovies with olives and lemon in Bannockburn olive oil (gf) 17

Massimo's burrata

Unctuous, hand folded burrata with seasonal sides and toasted ciabatta (v opt, gf opt) 25

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, Siracha mayonnaise and grilled ciabatta (gf opt) 18

Lamb ragu with parmesan and white wine polenta

Slow cooked lamb leg on creamy, parmesan polenta 17

Chimichurri sharing steak

Thinly sliced scotch fillet, served medium rare with chimichurri sauce , salsa criolla and mixed leaves (gf) 26

Morcilla with soft poached quail egg

Oven roasted black pudding, soft poached quail egg with apple celeriac remoulade 21

Baked Camembert

Baked camembert round served with oven roasted mushrooms, dates and pancetta (v opt, gf opt) 21

Basque chicken

Succulent chicken thighs in a traditional Basque capsicum and smoked tomato sauce (gf) 19

Baja fish tacos - 2 or 3 tacos

Battered blue cod on a bed of crushed pineapple, Sriracha mayonnaise with tomato, cucumber and onion salsa 16 / 22

Spanish meatballs in sauce - 3 per serve

Handmade pork and beef meatballs in a tomato and capsicum smoky sauce 15

Baked empanadas

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

SOUP, SIDES & BAR SNACKS

House soup

Served with toasted ciabatta - Our soups change regularly, please check for our current flavour 14

Side salad

Mixed salad leaves, fire roasted capsicum, pine nuts, olives, Spanish onion, radish and citrus segments (gf, v) 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) 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) 12 / 7

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

French omelette

Prosciutto, mushroom and Manchego cheese omelette served with a mixed salad (v opt, gf) 23

Fish and chips - blue cod

Emerson's pilsner beer battered fish, house-made tartare sauce with mixed salad and fries (gf opt) 29

Scotch fillet

Flame grilled scotch fillet with Bordelaise jus, mixed salad and shoestring fries (gf) 29

Anna's pizza - Coca

Handmade flatbread chargrilled with tomato and coriander tapenade, chorizo, morcilla, feta and mojo picon 20

Pulled pork burger

Slow cooked BBQ pulled pork with coleslaw and house bb sauce on brioche served with shoestring fries 23

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 23

JUST DESSERTS

Crema Catalan

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

Lemon curd cheesecake

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

Pumpkin doughnuts

Roasted pumpkin doughnuts in cinnamon with spiced rum chocolate dipping sauce 12

Pavlova roulade

Rolled pavlova, passionfruit cream, kiwi fruit and tamarillo (gf) 15

Chocolate whiskey cake

Rich, fudgy chocolate whiskey cake served with bourbon sauce 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 Whitestone cheeses for 2 or 4 people 15 / 25

DESSERT WINES

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 14
1986	Gonzalez Byass Noe Pedro Ximenez Sherry ,Jerez, Spain 16
NV	Gonzalez Byass Tio Pepe Fino Dry Sherry ,Jerez, Spain 14
2014	Kalex Luna Noble Riesling ,Gibbston, Central Otago 16
2018	Tannacrieff Duckshooters Port ,Cromwell, Central Otago 19
2015	Valli Waitaki Late Harvest Riesling ,Waitaki, Central Otago 16
NV	Warre's Quinta Da Cavadinha Port 1998 ,Rio Torto, Portugal 21
NV	Warre's Warrior Port ,Rio Torto, Portugal 16