



Tapas

These little tastes of Spanish gastronomy are to share between friends, enjoy at any time & any occasion traditionally accompanied by a good wine or beer. Ideal to enjoy before your main course arrives.

Pa amb tomaquet (LF) Bread with tomato & olive oil rub (4 slices)	\$10	Croquetas Veganas (LF) Spiced kumara, pumpkin, cauliflower & onion (4 units) +add Croqueta \$4.	\$18
Fresh Chorizo a la parrilla (L/GF) Our own award winning Chorizo Garcia sliced & chargrilled	\$19	Berenjena Cordobesa (L/GF) Eggplant fries dusted in flour & flash fried in olive oil & drizzled in honey from our own garden (Vegan on req)	\$18
Langostinos al ajillo (L/GF) Whole Australian Wild Prawns pan-fried smothered in garlic & olive oil, hint of chilli (4 units) Additional Prawn \$5.25	\$22	Ensalada de Quinoa Quinoa salad with feta, green peas, guacamole, corn, roasted red peppers, black olives, garlic & mint & sprinkled with nuts (GF/Vegan on request)	\$18
Almejas a la Marinera (L/GF) Cloudy Bay Clams cooked white wine & onion	\$21	TAPAS TASTING SELECTION A small taste of our favourite tapas, ideal for two to share as an entrée or add a few more tapas for a meal. Chorizo, Chicken & Serrano ham Croquetas, Calamari, Eggplant fries, Quinoa Salad, Patata Bravas + additional Croqueta \$4.25	\$33
Calamares a la Andaluza (LF) Firm fleshed cold water calamari tentacle morsels dusted in flour & flash fried served with alioli	\$19	VEGETARIAN SELECTION Vegan croquetas, patatas bravas, quinoa salad, eggplant fries, mushroom & parmesan croquetas, pisto Mediterranean vegetable ratatouille + additional Croqueta \$4.25	\$30
Croquetas de Pollo con Jamon Serrano Chicken & Serrano ham croquettes (4 units) Additional Croqueta \$4.25	\$18		
Patatas Bravas (LF) Hand cut agria wedges topped with oven spicy roasted capsicum tomato dressing & alioli	\$14		
Croquetas de Setas y Parmesano Mushroom & Parmesan cheese croquettes (4 units) + additional Croqueta \$4.25	\$18		

Light Dishes

Sopa del dia – Soup of the day served with crusty bread	\$18
Ensalada de Quinoa (LF/Vegan on request) Quinoa salad with feta, green peas, guacamole, corn, black olives, roasted red peppers, garlic & mint sprinkled with nuts	\$26 <i>plus Adobado Chicken +\$9</i>
Ensalada Mediterranea – Mediterranean Salad (L/GF) (Vegan) Garden greens topped with mustard dressing, red cabbage, carrot, beetroot, cherry tomatoes, olives, artichoke and greens	\$23 <i>plus Serrano ham +\$5</i> <i>Adobado Chicken +\$9</i>

(GF) Gluten Free (LF) Lactose Free - Please inform your waiter about any dietary requirements



Traditional Main Dishes

Cordero Asado – Slow Roasted Lamb Shoulder <i>(L/GF on request)</i>	\$41
Slow roasted Canterbury lamb shoulder served with a rosemary, thyme red wine reduction & gourmet potatoes	
Pato a la Naranja – Orange Confit Duck	\$38
Confit South Canterbury Duck leg in an orange & moscatel sauce, truffle potato mash with apricot & prune chutney	
Zarzuela de Mariscos – Seafood Ragout <i>(LF)</i>	\$41
Fresh fish & seafood including a prawn, clams & mussels cooked in a sofrito of onion & tomato, fish stock, & a majada of almonds, garlic & parsley	

Arroz – Rice Dishes

All cooked & served in paella pan - allow minimum 25 minutes cooking time

Arroz de Verduras- Vegetable Paella <i>(GF/LF) (Vegan on request)</i>	\$28
Vegetarian paella style calasparra rice with tomato, onion, artichoke, green beans, green pepper, carrots, broccoli, courgette & mushrooms	
Paella de Pollo y Chorizo <i>(GF/LF)</i>	\$30
Chicken & Chorizo with vegetables, saffron & calasparra rice	
Paella Mixta for two – House Speciality <i>(L/GF)</i> Pre-order recommended	
Seafood & Chicken tossed with saffron scented rice, tomatoes & vegetables	
	\$45pp <i>Minimum order for two people</i> \$90

A la Parrilla- Chargrill Mains

Select a protein, add your choice of sauces & sides

Pescado	
<i>Fish fillet of the day</i>	\$26
<i>Prime Catch</i>	\$35
Solomillo de Buey	\$36
<i>Angus Beef Fillet 180gm</i>	
Venado	\$30
<i>Venison Rump 180gm</i>	
Entrecot	\$29
<i>Ribeye of Angus Beef 250gm</i>	
Chuletas de Cordero	\$25
<i>Lamb loin chops (3 units)</i>	
Chorizo y Butifarra Garcia	\$24
<i>House made award winning whole Chorizo Garcia & Catalan Pork sausage</i>	

Sides \$10
Curator's Fries hand cut agria <i>(L/GF)</i>
Gourmet Potatoes duck fat roasted <i>(L/GF)</i>
Truffle Potato mash
Fresh Garden Side Salad <i>(L/GF)</i>
Sauteed Seasonal Vegetables <i>(L/GF)</i>
Kumara roasted in honey & lemon <i>(L/GF)</i>
Bread slices (4 slices) \$6
Sauces \$3
Mojo – Canary Island style, olive oil, capsicum, garlic, paprika, cumin, coriander <i>(L/GF)</i>
Santurce – olive oil, garlic, red pepper flakes & sherry vinegar <i>(L/GF)</i>
Pimienta Verde – Green Peppercorn
Pedro Ximenez – sherry & truffle reduction
Chimichurri - parsley, garlic, olive oil, vinegar & herbs <i>(L/GF)</i>
Tomato Sauce / Alli oli / Mustard \$2

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Desserts

Affogato *(GF on request)*

Vanilla bean ice cream served with a shot of espresso
with a liqueur of your choice + \$6 \$12

Tarta de Santiago – Almond Tarte *(GF) (LF on request)*

The famous Spanish Almond tarte from the Pilgrim's town of
Santiago de Compostela dusted in icing sugar, with triple chocolate ice-cream
served traditionally with a glass of Moscatel + \$6 \$15

Mousse de Chocolate Negro con Baileys

Rich, decadent mousse with 72% dark chocolate
with a dash of Baileys Irish Cream liqueur \$18

Crema Catalana *(GF on request)*

Our house speciality. Traditional Spanish crème brulee with hints of lemon,
vanilla & cinnamon, topped with caramelised sugar \$16

To Finish

Ensenada Moscatel, Spain <i>orange blossom nose, sweet golden sultana finish</i>	75ml/btl
Gonzalez Byass Nectar PX Dulce Sherry	8/42
Dows Port 10 years	12 50ml
Dows Port 20 years	12
	16

Digestifs

Spanish Lepanto Gran Reserva Brandy	14
Remy Martin VSOP	15
Delamain Grande Champagne	19
Remy Martin XO	39
Jameson Irish Whisky	12
Johnny Walter Red Label	11
Johnny Walker Black Label	12
The Dalmore 12 year old single malt	15
Octomore single malt (limited)	25
Licor 43 (Spain)- Armaretto – Grand Marnier – Drambuie –	
Baileys – Cointreau- Kahlua – Tia Maria – Sambucca	12

Liqueur Coffee

Irish Coffee – a shot of Jamesons & freshly thickened infused cream 16.5

Coffee

Short black – Long black	5
Flat white – Latte – Cappuccino	5.5
Mochaccino – Chai Latte – Hot Chocolate	6
Soy – decaf – large – extra milk	0.5
Fluffy	1

Tea

English Breakfast – Earl Grey – Peppermint – Chamomile – Green – Lemon 5