



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.

Aceitunas Marinated Spanish olives	\$8	Ricotta y Manzana (Veg)	\$14
Pa amb tomaquet (LF)		House made ricotta served with our seasonal garden fruit jam & ciabatta croutons	
Bread with tomato & olive oil rub (4 slices)	\$10		
Fresh Chorizo a la parrilla (L/GF)	\$19	Croquetas Veganas (LF)	\$18
Our own award winning Chorizo Garcia sliced & chargrilled		Spiced kumara, pumpkin, cauliflower, spinach & onion (4 units) +add Croqueta \$4	
Langostinos al ajillo (L/GF)	\$22	Berenjena Cordobesa (L/GF)	\$18
Whole Australian Wild Prawns pan-fried smothered in garlic & olive oil, hint of chilli (4 units) Additional Prawn \$5.25		Eggplant fries dusted in GF flour & flash fried in olive oil & drizzled in honey from our garden (Vegan on req)	
Almejas a la Marinera (L/GF)	\$21	Tortilla de Patata – Spanish Omelette (Veg/LF)	\$14
Cloudy Bay Clams steamed in sofrito & stock		Traditional potato & onion omelette served with tomato olive oil topped bread	
Calamares a la Andaluza (LF)	\$19	Cured Chorizo Iberico	\$16
Firm fleshed cold water calamari tentacle morsels dusted in flour, flash fried & alioli		Pimenton cured pata negra chorizo with Pa amb tomaquet bread	
Croquetas de Pollo con Jamon	\$18		
Chicken & cured ham croquettes (4 units) Additional Croqueta \$4.25		TAPAS TASTING SELECTION	\$33
Croquetas de Setas y Parmesano	\$18	A small taste of our favourite tapas, ideal for two to share as an entrée or add a few more tapas for a meal.	
Mushroom & Parmesan cheese croquettes (4 units) + additional Croqueta \$4.25		Chorizo, Chicken & Cured ham Croquetas, Calamari, Eggplant fries, bread topped with tomato & olive oil,	
Patatas Bravas (LF)	\$14	Patata Bravas + additional Croqueta \$4.25	
Hand cut agria wedges with oven spicy roasted capsicum tomato dressing & alioli		VEGETARIAN SELECTION	\$30
Ensalada de Salmon (L/GF)	\$16	Vegan croquetas, patatas bravas, eggplant fries, mushroom & parmesan croquetas, pisto Mediterranean vegetable ratatouille, bread topped with tomato & olive oil additional Croqueta \$4.25	
Cold smoked Akaroa salmon leaves with orange slices, fennel bulb, radish, salad greens & citrus beetroot foam			

Soup & Salad

Sopa de Calabacin – Courgette & cream cheese soup (Veg / GF on req)	\$14
with crusty sourdough bread	
Sopa de Lentejas y Chorizo – Lentil, chorizo & pork belly soup (LF/ GF on req)	\$14
with crusty sourdough bread	
Ensalada Mediterranea – Mediterranean Salad (L/GF) (Vegan)	\$23
Garden greens topped, red cabbage, carrot, beetroot, corn, cucumber, cherry tomatoes, olives, artichoke drizzled with a sherry vinegar dressing	add Adobado Chicken +\$9

*(GF) Gluten Free (LF) Lactose Free (Veg) Vegetarian (Vegan) Vegan
Please inform your waiter about any dietary requirements*



Main Dishes

Canelones de Espinacas <i>(Vegetarian)</i>	\$32
Pasta filled with spinach, mushrooms, pinenuts & sultanas covered in a creamy truffle bechamel with sliced almonds	
Meloso de Ternera al vino tinto – Braised Beef cheeks in rioja <i>(LF on request)</i>	\$39
Slow cooked & served with truffle mash	
Pato a la Naranja – Orange Confit Duck <i>(LF)</i>	\$36
Confit South Canterbury Duck leg in an orange & moscatel sauce, Confit gourmet potatoes with apricot & prune chutney	
Cordero Asado – Slow Roasted Lamb Shoulder <i>(L/GF on request)</i>	\$45
Slow roasted Canterbury lamb shoulder served with freshly picked rosemary & thyme dred wine reduction & truffle mash	
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	
Pescado del dia – Fish of the day <i>(LF/ GF on request)</i>	\$36
Fresh fish fillet chargrilled served on roasted tomato romesco sauce with a spiced corn salsa	
Buitfarra a la parrilla – Chargrilled Catalan pork sausage <i>(GF)</i>	\$30
Free range house made sausage served on a bed of parsnip puree with pickled cauliflower garnish	

Arrozes – 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>	\$32
Free range chicken & free range chorizo with vegetables, saffron & calasparra rice	
Paella de Marisco for two – House Speciality <i>(L/GF)</i>	
Seafood including prawn, Cloudy bay clams, mussels & calamari cooked with, tomatoes, vegetables, saffron & calasparra rice	
	\$40pp <i>Minimum order for two people</i> \$80

A la Parrilla- Chargrill Meats

Select your meat & add your choice of sauce & sides

Solomillo de Buey	\$36
<i>Angus Beef Fillet 180gm</i>	
Venado	\$31
<i>Venison Rump 200gm</i>	
Entrecot	\$29
<i>Ribeye of Angus Beef 250gm</i>	

Sauces \$4

Santurce – olive oil, garlic, red pepper flakes & sherry vinegar *(L/GF)*
Pimienta Verde – Green Peppercorn
Pedro Ximenez – sherry & truffle reduction
Tomato Sauce / Alli oli / Mustard **\$1.5**

Sides \$8

Curator's Fries hand cut agria *(L/GF)*
Gourmet Potatoes duck fat roasted *(L/GF)*
Truffle Potato mash

Including seasonal produce from our garden:

Fresh Garden Side Salad *(L/GF)*
Sauteed Seasonal Vegetables *(L/GF)*

Bread slices (4 slices) **\$6**

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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

Sorbet y fruta de macedonia *(L/GF)*

Refreshing sorbet served with fresh seasonal fruit \$16

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

Ensená 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 Cognac	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

Licor 43 (Spain)- Armaretto – Grand Marnier – Drambuie – Baileys – Cointreau- Kahlua – Tia Maria – Sambucca	12
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Liqueur Coffee

Irish Coffee – a shot of Jamesons & thickened cream	16.5
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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
From the garden- Freshly picked herbal tea of the day <i>(please ask)</i>	5

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