

APERITIVO

House Baked Ciabatta \$7▼

garlic bread

Grilled Jalapeño Flat Bread \$7.5▼***spicy**

Potato Skins

shaken with sage, pepper & lemon salt

\$8▼☺*

Spicy Potato Skins

with melted cheese, sour cream & pico de gallo

\$9.5▼☺*Option

Hand Pressed Tostadas

chilli frijoles, sweet corn salsa & slaw on crisp corn tortillas
sprinkled with home-made queso fresco

\$11.5 ▼☺*Option

Corn Chips & Dip

Corn chips & 2 **dips** of your choice:

- tomato salsa • guacamole
- sour cream • tomatillo & coriander

\$8.5▼☺*Option

Quesadilla

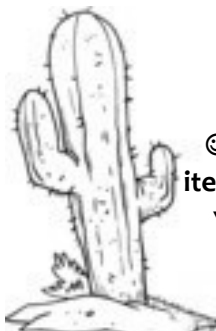
Pressed cheesy flour tortillas filled with:
Home-made queso fresco & pinto beans

\$11.5▼ *Option

Grilled Corn Cob

Shaken in lime salt, chipotle crema &
grated manchego cheese

\$6.5 ☺ *option **mild**



☺ **Gluten Free** (we do our best to keep items GF, but gluten is used in our kitchen)

▼ **Vegetarian** * **Vegan option**, just ask!

Heat Rating:

mild **spicy** **hot**

TAPAS

see our specials board for choice available today

All served with our fresh home-made Ciabatta
extra bread - \$1 per slice

Home-made Spicy Meatballs ☺ **spicy**

Cooked in a rich tomato sauce sprinkled with manchego cheese

Chorizo Sausage ☺

Sauteed with apple cider glazed onions

Gherkin's Sweetcorn Fritters ▼ **mild**

Shaken in lime salt & topped with guacamole

Empanadas ▼ *

Filled with roast capsicum, pumpkin & olives
with a side of grilled tomatillo & coriander dipping sauce

New England Wings ☺

Shaken in our speciality spice, crumbed with corn chips served
with a side of sour cream & smoky tomato OR extreme **hot** sauce

Sauteed Garlic Mushrooms ☺ ▼ * **mild**

With smoky chipotle sauce & chopped parsley

Caramelised Pork & Potato Croquettes

with orange zest, thyme & a side of garlic aioli

Crispy Squid ☺ **mild**

Shaken in chilli, cracked black pepper & salt topped
with lime aioli & herbs

Haloumi ▼ ☺

Grilled haloumi strips on a bed of baby spinach & slaw topped with
sweet corn salsa & a drizzle of house dressing

Prawns ☺

Pan seared with garlic, local honey & orange reduction,
dusted with paprika

1 tapa - \$15.5 2 tapas - \$30 3 tapas - \$43.5

4 tapas - \$55 5 tapas - \$66.5

MEXICAN

DELUXE BURRITOS

\$19.5

Large flour tortillas stuffed with rice, cheese, sour cream, crisp lettuce, pico de gallo, guacamole & jalapeños & your choice of filling...

BENITO *spicy*

Chunks of marinated rump steak & bacon with jalapeños & lime aioli

PANCHO *mild*

Spicy chicken, capsicum, red onion & secret red sauce

EMILIANO *mild*

Char-grilled chorizo, cider onions, chipotle crema, spiced pinto beans

MIGUEL

Caramelised pulled pork, baby spinach & sweetcorn salsa

FRIDA *mild* ▼ *Option

Roast pumpkin & capsicum, red onion & baby spinach sautéed in chipotle puree

DORA ▼ *Option

Char-grilled capsicum, onion & mushies with spiced pinto beans

NAKED BURRITO ▼ ☺ *Option \$20

Choose your topping from the list above...

Served in a bowl filled with coriander rice, guacamole, pico de gallo, crunchy slaw, sweet corn salsa, crisp lettuce & jalapeños.

Go all out grab a side of cheese, sour cream or tortillas

THE GHERKS' NACHOS ☺ \$20

- RUMP STEAK
- CAMELISED PORK
- HOME-MADE MEATBALLS
- SPICY CHICKEN
- VEGETARIANO ▼

on a bed corn chips, topped with melted cheese, salsa fresco, chilli beans, sour cream, jalapeños, guacamole & loads of fresh basil, mint & coriander

Need to spice it up!!! get a side of the kitchens extreme ghost sauce \$3ea

FAJITAS ☺ *options available just ask!

\$32

Sautéed with capsicum & spanish onion. Served alongside crisp lettuce, cheese, sour cream, guacamole, pico de gallo, frijoles, jalapeños & flour tortillas-

BEEF, CHICKEN OR VEGETARIAN ▼

MEXICAN MAINS

all Gluten Free ☺

CHIPOTLE CHICKEN BREAST **mild**

\$27.5

Spiced chicken breast with chipotle cream served with baby spinach, green beans, coriander rice & pico de gallo

CHILLI CON CARNE

\$27.5

Sliced steak & pinto beans in a chilli spice enriched tomato sauce. Served on a bed of coriander rice, topped with sour cream & fresh basil.

How hot would you like yours? **mild** **spicy** **hot**

SIDES

Sour Cream/Chipotle Crema/Jalapeños/Slaw	\$2
Chilli Pinto Beans	\$2.5
Corn Chips or Tortillas x4 (flour/corn)	\$3
Kitchens Extreme Ghost chilli sauce- hot	\$3
Aioli/ Smoky Tomato/ Tomatillo & Coriander (ea)	\$2.5
Salsa Fresco (tomato/sweetcorn)	\$3
Guacamole	\$3.8

PIZZA



Regular \$19 Large \$25

All our pizzas can be made gluten free ☺ upon request at no extra charge!

El Cerdo (pork)-**spicy**

Slow cooked caramelised pulled pork, pineapple, jalapeños, sweet corn salsa & fresh coriander & mint

Vegetariano-▼

Roast pumpkin, olives, semi dried tomatoes, spanish onion & feta finished with balsamic glaze

Salchicha (sausage)-**mild**

Chorizo, baby spinach & house made queso fresco on a smoky chipotle & tomato base with fresh basil

Pollo (chicken)-**mild**

Spiced chicken, bacon, mushrooms & crumbled feta on our home-made

bobmacchi sauce base

Albóndiga (meatball)-mild

Home-made spicy meatballs, roast capsicum & caramelised cider onions & freshly grated manchego cheese

Mariscos (seafood)

Prawns, squid, tomato & onion on a garlic tomato base finished with a drizzle of lime aioli



Mexican Salad \$10

Sweetcorn, capsicum, tomato, cucumber, red onion & olives with salad leaves & seeded mustard vinaigrette

House Salad \$9

Tomato, red onion & cucumber tossed with crisp iceberg lettuce & salad leaves, dressed with balsamic glaze

SWEET STUFF

all \$12.5

Crepas de Cajeta (Mexican Crepes with Caramel) ☺

Crepes smothered in caramel sauce with a sprinkle of toasted pecans & vanilla ice cream

Churros (Spanish Doughnuts)

Made fresh to order with cinnamon sugar & chocolate fudge sauce

Cheesecake ☺

Baked raspberry, lime & white chocolate, with ice cream & berry coulis

Sweet Empanadas *Vegan Option

Pastry filled with caramelised pineapple, mint & cinnamon with a serve a whipped cream