

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**



***We do our best to keep items allergen free but
gluten, lactose & nuts etc. are present in our
kitchen**

Please inform our staff of any Serious Allergies!

☺ Gluten Free ▼ Vegetarian * Vegan option, just ask

Heat Rating: **mild** **spicy** **hot**

T A P A S

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 ☺

Sautéed with apple cider glazed onions

Caramelised Pork & Potato Croquettes

With orange zest, thyme & a side of garlic aioli

Gherkin's Sweetcorn Fritters ▼

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

Sautéed Garlic Mushrooms ☺ ▼ *mild

With smoky chipotle in adobo & chopped parsley

Crispy Squid ☺ mild

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

Haloumi ▼ ☺

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

Prawns ☺

Pan seared in a 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

BURRITOS

\$19.5

Large flour tortillas stuffed with rice, cheese, sour cream & your choice of filling...

All served with a side of crisp lettuce, pico de gallo, guacamole & jalapeños

BENITO *spicy*

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

PANCHO *mild*

Spicy chicken, capsicum, red onion & Gherkins' secret red sauce

EMILIANO *mild*

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

MIGUEL

Caramelised pulled pork, baby spinach, slaw & 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 with a bowl full of 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/GF tortillas

THE GHERKS' NACHOS ☺

\$20

Your choice of...

- 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 Gherkins' Extreme Ghost Sauce \$3ea

FAJITAS ☺ *options available just ask!

\$32

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

BEEF, CHICKEN OR VEGETARIAN ▼

MEXICAN MAINS

all Gluten Free ☺

ENCHILADAS

\$25.5

Filled corn tortillas warmed & served with melted queso fresco & today's tasty flavour- *check out our specials board*

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 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**

HOT ROCKS

all Gluten Free ☺ CAUTION, HOT!!!

A new way to dine. Cook your main on a 400'C lava stone right in front of your eyes! Eat as you cook ensuring every mouthful is hot & cooked just the way you like it.

Served with a side of green beans, crunchy slaw, corn cobettes shaken in butter & lime salt & spiced wedges.

Your choice of main:

-300g Eye Fillet Steak	\$34
-280g Scotch Fillet Steak	\$32
-Salmon	\$30
-Vege Skewers ▼	\$27

Your choice of sauce:

- Chipotle Crema
- Coriander & Tomatillo *
- Honey- Ancho Chilli Butter
- House made BBQ *

SIDES

	ea
Sour Cream/Chipotle Crema/Jalapeños/Slaw	\$2
Chilli Pinto Beans	\$2.5
Corn Chips or Tortillas x4 (flour/corn)	\$3
Gherkins' Extreme Ghost chilli sauce- hot	\$3
Aioli/ Smoky Tomato/ Tomatillo & Coriander	\$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 bobmacci 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 & tomatillo - coriander sauce

SALAD

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 Empandas *Vegan Option

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

ALCOHOLIC DESSERTS

18+ Only

Tequila Coffee Affogato \$14

A shot of tequila coffee liqueur & hot espresso poured over our velvety home-made ice cream

Liqueur Coffee \$9.5

Spanish coffee- licor 43, espresso & whipped cream

Mexican coffee- kahlua, espresso & whipped cream

TEA AND COFFEE

Tea

Original Pot:

English breakfast,

Earl grey \$3.5

Herbal Pot:

Green,

Peppermint,

Chamomile \$3.5

Side of milk 50c

Coffee

Cappuccino, Flat white, Latte \$4

Long black \$3

Short black \$3

Hot chocolate, Mocha \$4.5

“Fraudulence” Decaf **Made in**

Armidale + 50c

Mug extra 50c