

# Entrada

CIABATTA	
With extra virgin olive oil and sea salt	3.5
With extra virgin olive oil and house made dukkah	6.5
PAN CATALAN	
Grilled Ciabatta topped with spicy peperonata, olives and anchovies	10.9
ANCHOA**	
Rizzoli salt cured anchovies preserved in extra virgin olive oil served with lemon, freshly cracked pepper and crostini	16.9
OLIVA*	
Warmed mixed olives with chilli, paprika, tequila and lime	6.0

# Primer Plato

PICADA CON BERENJENAS EN ESCABECHE	
Argentine cured meat board with selection of artisan salumi and house charcuterie, with homemade pickles and crostini	24.9
EMPANADAS CARNE	22.0
Traditional pastries stuffed with beef, green olive, egg and raisins served with smoked tomato sauce	
EMPANADAS FRIJOLES NEGROS (V)	22.0
Traditional pastries stuffed with provolone, black beans and spinach served with smoked tomato sauce	
CHORIPAN**	24.5
Char grilled pork and fennel sausage with goat's curd, roasted banana peppers shaved parmesan and green chimichurri	
OSTRAS DEL DIABLO*	20.90 31.0
Our "house specialty", Coffin Bay oyster's oven baked with bacon, ginger, chilli, coriander and cream	½ DOZ DOZ
OSTRAS NATURALES*	17.5 25.0
Coffin Bay oysters served with lemon	½ DOZ DOZ
CALAMAR BEBE CON MORCILLA**	20.9
Baby calamari stuffed with SA gulf prawns and Spanish black chorizo served with roasted capsicum, basil and olives	
QUESO DERRETIDO (V) **	21.0
Terracotta baked provolone cheese with caponata, black olives and char grilled bread	

Main courses served with hand cut fried potatoes, rosemary and sea salt.

*No separate accounts. All prices include GST.*

(V Vegetarian dishes \* Gluten free dishes \*\* Optional gluten free dishes)

## Segundo Plato

PESCADO DEL DIA**	P.O.A.
Fish of the day. Refer to waiting staff...	
GAMBAS DEL REY*	39.5
Char-grilled South Australian Spencer Gulf King prawns with saffron, garlic, herbs, lemon and olive oil	
POLLO CON CHOCLO*	35.5
Free range poussin, char-grilled and served with Humitas, pancetta green chilli and corn salsa	
CORDERO*	36.0
Chimmi Churri marinated lamb loin chops char-grilled and served on a bed of chorizo smashed potatoes and wilted baby spinach	
PINCHOS DE CARNE*	36.9
Traditional South American grilled skewers with quinoa, green olive tapenade, lemon and fresh herbs	
COSTILLAS DE TERNERA*	41.9
6hr slow roasted beef ribs with chimichurri hollandaise and salt roasted seasonal vegetables	

## Ensaladas é Verduras

*Serves two...*

PERA ENSALADA*	12.0
Salad of pear, witlof, radicchio, pecorino and roasted walnuts	
ENSALADA VERDE*	12.0
Mixed young green leaves with preserved lemon and sherry vinegar dressing	
VERDURAS VERDE*	12.0
Seasonal greens sautéed with olive oil, lemon and fresh chilli (optional)	
CHAMPIÑONES*	15.9
Char-grilled mushrooms served with goats curd and smoked paprika	

Main courses served with hand cut fried potatoes, rosemary and sea salt.

*No separate accounts. All prices include GST.*

(\* Gluten free dishes \*\* Optional gluten free dishes) – (Vegetarian Options Available POA)



Our beef is hand selected, aged and butchered on site.

We serve all of our steaks with a splash of olive oil and a pinch of sea salt to preserve their unique flavour

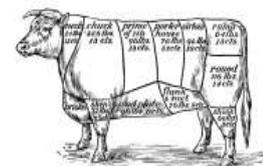
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VAQUITA CORDOBESA - EYE FILLET	250g	36.9
<i>FEED : Grain Fed 100 days min</i>		
<i>AGED : Min. 28 Days</i>		
<i>SOURCED : South Eastern, Q.L.D.</i>		
BIFE ANCHO - SCOTCH FILLET	350g	41.0
<i>FEED : Pasture Fed</i>		
<i>AGED : Min. 28 Days</i>		
<i>SOURCED : King Island Tasmania</i>		
BIFE DE CHORIZO - NEW YORK STYLE PORTERHOUSE	450g	43.9
<i>FEED : Grain, Min 120 Days</i>		
<i>AGED : Min. 42 Days – BONE OUT</i>		
<i>SOURCED : Riverine Region, Southern N.S.W.</i>		
LA CHULETA - DRY AGED T-BONE	500g	52.9
<i>FEED : Grain, Min 70 Days</i>		
<i>AGED : Min. 21 Days</i>		
<i>SOURCED : Mt Lofy Ranges, Adelaide Hills, S.A. Alexandrina Region, S.A.</i>		
CHURRASCO GRANDE - WAGYU RUMP	500g	61.0
<i>FEED : Grain, Min 500 Days, MARBLE SCORE 8+</i>		
<i>AGED : Min. 42 Days</i>		
<i>SOURCED : Millicent, Limestone Coast, S.A.</i>		

## Salsas Para Carnes

*Sauces for the steak...*

DE SETAS - Mixed mushrooms with caramelised leek and thyme	6.0
PIMIENTO - Green peppercorn and shiraz reduction	6.0
QUESO AZUL* - Valdeon blue cheese, shallots and cream	6.0



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