

Entrada

ARTISAN SOURDOUGH 3.5
With extra virgin olive oil and organic sea salt

OLIVA 6.0
Warmed mixed olives with chilli, paprika, lime and tequila

Primer Plato

PICADA CON VERDURAS EN ESCABECHE 24.9
Selection of artisan salumi and house charcuterie with pickled vegetables, mustard and crostini

EMPANADAS DE CARNE 22.0
Traditional Argentinian pastries filled with beef, olive, egg and raisins

EMPANADAS DE FRIJOL NEGRO (V) 22.0
Traditional Argentinian pastries filled with black beans, spinach and provolone cheese

PROVOLETA (V) ** 21.0
Terracotta baked provolone cheese with roasted peppers, green chimichurri and grilled bread

CHORIZO* 21.9
Char grilled pork and fennel sausage

MORCILLA* 22.0
Char grilled Spanish style black pudding

CALAMARES A LA PARILLA** 17.9
Char grilled squid salad with zucchini, garden peas, aged chorizo and mint

Ostras

OSTRAS DEL DIABLO*
½ DOZ 21.9 DOZ 34.0
Coffin Bay Oysters oven baked with bacon, ginger, chilli, coriander and cream

OSTRAS NATURALES
½ DOZ 17.5 DOZ 25.0
Fresh Coffin Bay Oysters served on ice with a Tabasco Vinaigrette and fresh lemon

Segundo Plato

POLLO * 35.5
Half free-range chicken char grilled with a garlic and roasted chicken jus

CERDO* 36.0
Twice cooked spiced pork belly with Peruvian Criolla

CORDERO* 36.0
Adelaide Hills lamb loin cutlets char grilled with green chimichurri

PARILLADA MIXTA* 38.9
Mixed grill for one with char grilled chorizo, pork belly, morcilla, smoked chicken, beef pintxos, lamb and sweetbreads

PESCADO DEL DIA P.O.A.
Market fresh fish of the day *Please refer to wait staff*

PAELLA DE MARISCOS 65.0 p.p.
Chef's selection of fresh seafood, oven baked with Calaspara rice, aged chorizo, saffron, paprika and white wine *Minimum 2 people*

Carnes a La Parilla

BIFE DE ANCHO 37.9
Darling Downs - Queensland 250g grass fed scotch fillet, aged 42 days

BIFE DE CHORIZO 43.9
Riverine - New South Wales 450g grain fed New York Strip steak, aged 42 days

CHURRASCO GRANDE 39.9
Adelaide Hills - South Australia 250g grain fed, dry aged rump steak, aged 40 days

OJO DE BIFE 49.9
Adelaide Hills - South Australia 500g grain fed, dry aged bone in porterhouse, aged 40 days

CHULETA 52.9
Adelaide Hills - South Australia 500g grain fed, dry aged T-Bone steak, aged 40 days

CHURRASCO 43.9
Mayura Station - South Australia 300g grain fed, marble score 9+ wagyu rump, aged 42 days

Salsas Para Carnes

Sauces for the steak 6.0 each

DE SETAS
Mixed mushrooms with caramelized leek and thyme

PIMIENTO
Green peppercorn and malbec reduction

QUESO AZUL*
Adel Blue Cheese, sherry, shallots and cream

Ensaladas e Verduras

ENSALADA VERDE* 12.0
Mixed young green leaves

CHAMPINONES 15.9
Char grilled mushrooms with spinach, radicchio and goats curd

CALABAZA 10.0
Roasted butternut pumpkin with smoked butter and spiced pepitas

BRÓCOLI 12.0
Fried broccoli with anchovy, chilli, garlic, pan grattato and pamesan

Main courses served with traditional steak cut chips.

*No separate accounts.
All prices include GST.*

V Vegetarian dishes * Gluten free dishes
** Optional gluten free dishes

