

## ***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

### CARPACCIO \* 18.9

Carpaccio of beef with salsa golf, green chilli, walnut and manchego.

### CHORIZO\* 21.9

Char grilled pork and fennel sausage

### MORCILLA\* 22.0

Char grilled Spanish style black pudding

### GAMBAS DEL REY \* 23.9

Pan fried South Australian King Prawns with smoked butter, garlic, bacon, chilli and fresh herbs

## ***Ostras***

### OSTRAS DEL DIABLO \*

½ DOZ 23.5 DOZ 35.5

Coffin Bay Oysters oven baked with bacon, ginger, chilli, coriander and cream

### OSTRAS NATURALES \*

½ DOZ 19.0 DOZ 26.5

Fresh Coffin Bay Oysters served on ice with a gazpacho vinaigrette and fresh lemon

## ***Segundo Plato***

### POLLO \* 35.5

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

### 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 300g 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

### 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 48.9

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 PALMITO

(V & VO) \* 12.0

Salad of quinoa, black beans, palmitos and roasted sweet potato with a jalapeno goat curd dressing and toasted pepitas

### ENSALADA PERA

(V & VO) \* 12.0

Salad of pear, walnut, cos, radicchio and aged grana padano

### CHAMPINONES (V & VO) \* 15.9

Char grilled mushrooms with spinach, radicchio and goats curd

### CALABAZA (V) \* 10.0

Roasted butternut pumpkin with smoked butter and spiced pepitas

### BRÓCOLI 12.0

Fried broccoli with anchovy, chilli, garlic, pan grattato and parmesan

*Main courses served with traditional steak cut chips.*

*No separate accounts.*

*All prices include GST.*

V Vegetarian dishes

VO Vegan Optional dishes

\* Gluten free dishes

\*\* Optional gluten free dishes

