

## ***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 LOMO 43.9  
Riverine - New South Wales 250g grain fed fillet steak, aged 42 days

BIFE DE ANCHO 37.9  
Brisbane Valley - 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 28 days

CHULETA 52.9  
Adelaide Hills - South Australia 500g grain fed, dry aged T-Bone steak, aged 28 days

## ***Salsas Para Carnes***

*Sauces for the steak 6.0 each*

DE SETAS  
Mixed mushrooms with caramelized leek and thyme

SALSA TIERRA DEL FUEGO  
A spicy, smoky, tomato based sauce with a hint of chilli, black pepper and paprika

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

