

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 ** 25.9

Selection of artisan salumi and house charcuterie with pickled vegetables, mustard and crostini

EMPANADAS DE CARNE 23.0

Traditional Argentinian pastries filled with beef, olive, egg and raisins

EMPANADAS DE FRIJOL

NEGRO (V) 23.0

Traditional Argentinian pastries filled with black beans, spinach and provolone cheese

PROVOLETA (V) ** 22.0

Terracotta baked provolone cheese with roasted peppers, green chimi churri

CARPACCIO * 19.9

Carpaccio of beef with pickled zucchini, walnut aioli and manchego

CHORIZO* 22.9

Char grilled pork and fennel sausage

MORCILLA* 22.9

Char grilled Spanish style black pudding

GAMBAS DEL REY * 24.9

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 * 39.9

Adelaide Hills lamb loin cutlets char grilled with green chimi churri

PARILLADA MIXTA * 38.9

Mixed grill for one with char grilled chorizo, pork belly, morcilla, smoked chicken, beef pintos and lamb

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 44.9

Riverine - New South Wales 250g grain fed fillet steak, aged 28 days

COSTILLA DE BIFE 50.9

Riverine - New South Wales 600g grain fed rib eye, aged 28 days

BIFE DE CHORIZO 43.9

Riverine - New South Wales 400g grain fed New York Strip steak, aged 28 days

OJO DE BIFE 51.9

Adelaide Hills - South Australia 500g grain fed, dry aged bone in porterhouse, aged 28 days

CHULETA 54.9

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, bacon and paprika

QUESO AZUL *

Gorgonzola piccante 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, witlof, 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.

Please advise our wait staff of any dietary requirements or allergies.

V Vegetarian dishes

VO Vegan Optional dishes

* Gluten free dishes

** Optional gluten free dishes

