

## *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*

EMPANADAS DE CARNE 24.0  
Traditional Argentinian pastries filled with beef, olive, egg and raisins

EMPANADAS DE FRIJOL NEGRO (V) 24.0  
Traditional Argentinian pastries filled with black beans, spinach and provolone cheese

PROVOLETA (V) \* 22.0  
Terracotta baked provolone cheese with sautéed mushrooms and 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

MEJILLONES \* E 21.9 M 38.9  
Pan fried South Australian mussels with smoked butter, garlic, bacon, tomato, chilli and fresh herbs

## *Ostras*

OSTRAS DEL DIABLO \*  
½ DOZ 24.5 DOZ 36.5  
Coffin Bay Oysters oven baked with bacon, ginger, chilli, coriander and cream

OSTRAS NATURALES \*  
½ DOZ 20.0 DOZ 27.5  
Fresh Coffin Bay Oysters served on ice with a gazpacho vinaigrette and fresh lemon

## *Segundo Plato*

POUSSIN \* 35.5  
Whole poussin deep fried with grilled pineapple salsa and chipotle aioli

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, chicken, beef pinchitos and lamb

CERDO\* 36.9  
Twice cooked pork belly with fuego salsa & Peruvian criolla

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\* 47.9  
200g pasture fed fillet steak, aged 28 days with green peppercorn braised oxtail

BIFE DE CHORIZO\* 46.9  
400g grain fed New York Strip steak, aged 28 days, with roasted tomato and harissa

BIFE DE ANCHO\* 47.9  
250g grain fed scotch fillet, aged 28 days, with green chimi churri butter and grilled cime di rapa

OJO DE BIFE\* 53.9  
500g grain fed, 28 day dry aged bone in porterhouse with grilled mushroom, veal & sherry jus

CHULETA\* 55.9  
500g grain fed, 28 day dry aged T-Bone steak with grilled mushroom, veal & sherry jus

## *Salsas Para Carnes*

*Sauces for the steak 6.0 each*

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

QUESO AZUL \*  
Gorgonzola picante cheese, sherry, shallots and cream

## *Ensaladas e Verduras*

ENSALADA QUINOA (V & VO) \* 12.0  
Salad of quinoa, roasted peppers, baby spinach and kalamata olives with jalapeno goat curd dressing

ENSALADA PERA (V & VO) \* 12.0  
Salad of pear, walnut, witlof, radicchio and aged Grana Padano

CHAMPINONES \* 15.9  
Char grilled mixed mushrooms with spinach, radicchio, porcini butter and Grana Padano

BATATA (V) \* 12.0  
Roasted sweet potato with smoked butter, green chimi churri and crème fraiche

BRÓCOLI \*\* 12.0  
Fried broccoli with anchovy, chilli, garlic, pan grattato and Grana Padano

PAPAS FRITAS (V) S 4.5 L 8.0  
Traditional steak cut chips with house seasoning

*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

