

Entrada

ARTISAN SOURDOUGH 4.0

With extra virgin olive oil and organic sea salt

OLIVA * 6.5

Warmed mixed olives with chilli, paprika, lime and tequila

Primer Plato

CALAMAR 25.9

Crispy fried South Australian squid with chilli & fennel salt, aioli and fennel salad

HIGADO DE POLLO 25.9

Chicken liver and bone marrow parfait, served warm with grilled ciabatta and port wine onion jam

PROVOLETA (V) * 24.0

Terracotta baked provolone cheese with sautéed mushrooms and green chimi churri

CARPACCIO * 22.9

Carpaccio of beef with pickled zucchini, walnut aioli and manchego

CHORIZO* 24.9

Char grilled pork and fennel sausage

MORCILLA* 24.9

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 26.9 DOZ 46.9

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

OSTRAS NATURALES *

½ DOZ 21.9 DOZ 39.9

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

Segundo Plato

POLLO * 42.9

350g Gawler River grilled spatchcock with soft chorizo polenta, baby spinach and jus

CORDERO * 39.9

Adelaide Hills lamb loin cutlets char grilled with green chimi churri

PARILLADA MIXTA * 40.9

Mixed grill for one with char grilled bone in chicken, pork & fennel chorizo, morcilla, American pork ribs, lamb cutlet with witlof, green chimmi and peruvian salsa

CERDO * 41.9

400g Pork Ribeye with grilled fennel, cauliflower puree, cider jus and crackling sourced from Eden Valley

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*

PINCHITOS * (2 pieces) 36.9

Traditional Argentinian Pinchitos with polenta chips, olive tapenade and banana peppers.

Carnes a La Parrilla

BIFE DE LOMO * 49.9

200g pasture fed fillet steak, aged 28 days with crisp pancetta caramelized shallots and red wine jus

BIFE DE CHORIZO * 50.9

350g grain fed New York Strip steak, aged 28 days, with banana peppers and harissa

BIFE DE ANCHO * 49.9

250g grain fed scotch fillet, aged 28 days, with banana peppers, green chimi churri butter

OJO DE BIFE * 54.9

500g grain fed, 28 day dry aged bone in porterhouse with grilled mushroom, veal & sherry jus

CHULETA * 56.9

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

Condimentos

Condiments (choice of 3) 4.0

Mustards (seeded, hot english & dijon)

Fermented chilli sauce

Green Chimmi

Fresh garlic and lemon

Olive tapenade

Red wine jus

Blue cheese

No separate accounts

1.50% surcharge applies on split bills

Gracias

Ensaladas e Verduras

ENSALADA DE CREOLA

(V) * 12.0

Creola salad with roasted beets, baby carrot, Lobethal goat curd mousse, honey and mustard dressing

PANZANELLA

(V & VO) 12.0

Argentinian sourdough Panzanella of cos hearts, heirloom tomatoes, roast peppers and olive tapenade.

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

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