

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

ACHICORIA (VO) 12.0

Fried witlof with gazpacho vinaigrette cherry tomatoes and baby basil

Ostras Del Diablo*

½ DOZ 29.9 DOZ 49.9

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

Ostras Naturales*

½ DOZ 26.9 DOZ 41.9

Fresh Coffin Bay Oysters served 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

PARILLADA MIXTA * 40.9

Mixed grill for one with char grilled bone in chicken, pork & fennel chorizo, morcilla, American pork ribs, beef pinchito 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 and olive tapenade

CALABAZA MOSCADA (VO) 29.9

Smoked butternut pumpkin char grilled served with braised leeks, baby spinach, heirloom tomato and olive tapenade

COSTILLAS DE TERNERA 49.0

Beef shortribs twice cooked with stone fruit salsa and spiced sweet potato puree

Carnes a La Parilla

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 * 70.9

300g Darling Downs Wagyu striploin, grain fed, aged 100 days (marble score 5+) served with green harissa and char grilled lemon

BIFE DE ANCHO * 49.9

250g grain fed scotch fillet, aged 28 days, with green harissa and char grilled lemon

OJO DE BIFE * 54.9

500g grain fed, 28 day dry aged bone in porterhouse with red harissa and char grilled lemon

CHULETA * 56.9

500g grain fed, 28 day dry aged T-Bone steak with red harissa and char grilled lemon

Condimentos

Condiments (choice of 3) 4.0

Mustards (seeded, hot english & dijon)

Fermented chilli sauce

Green Chimmi Churri

Fresh garlic and lemon

Olive tapenade

Salsas Para Carnes

Sauces for the steak 6.0 each

Red wine jus

Blue cheese & shallot cream

All prices include GST.

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

ENSALADA DE VERDURAS

(V & VO) 12.0

Garden salad of cos lettuce, cucumber, red onion and cherry tomatoes with vanilla balsamic vinaigrette

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

POLENTA FRITAS (V) 9.5

Fried polenta chips with chipotle aioli

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