***Entrada***

ARTISAN SOURDOUGH *5.0*

With extra virgin olive oil and organic sea salt

OLIVA \* *6.5*

Warmed mixed olives with chilli, paprika, lime and tequila

***Primer Plato***

CALAMAR *27.9*

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

PROVOLETA (V) \* *25.0*

Terracotta baked provolone cheese with sautéed mushrooms and green chimi churri

CARPACCIO \**24.9*

Carpaccio of beef with pickled zucchini, walnut, aioli and manchego

CHORIZO\* *26.9*

Char grilled pork and fennel sausage

MEJILLONES \* *E 21.9 M 38.9*

Pan fried South Australian mussels with smoked butter, garlic, bacon, tomato, chilli and fresh herbs

ACHICORIA (VO) *18.0*

Fried witlof with gazpacho vinaigrette cherry tomatoes and baby basil

***Ostras Del Diablo\*****½ DOZ 30.9 DOZ 51.9*

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

***Ostras Naturales\*****½ DOZ 28.9 DOZ 43.9*

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

***Segundo Plato***

POLLO \* *45.9*

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

PARILLADA MIXTA \* *44.9*

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 \* *44.9*

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*

PINCHITOS \* (2 pieces) *40.9*

Traditional Argentinian Pinchitos with polenta chips and olive tapenade

CALABAZA MOSCADA (VO) 30.9

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

***Carnes a La Parilla***

BIFE DE LOMO \* *51.9*

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

BIFE DE CHORIZO \* *72.9*

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

BIFE DE ANCHO \* *50.9*

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

OJO DE BIFE \* *56.9*

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

CHULETA \* *58.9*

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

***Salsas Para Carnes***

*Sauces for the steak 8.0 each*

Red wine jus

Blue cheese & shallot cream

***Condimentos***

*( choice of 3 ) 6.0*

Mustards (seeded, hot English & Dijon)

Fermented chilli sauce

Green Chimmi Churri

Fresh garlic and lemon

Olive tapenade

***Ensaladas e Verduras***

ENSALADA DE VERDURAS

(V & VO) *14.0*

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

ENSALADA PERA

(V & VO) \* *14.0*

Salad of pear, walnut, witlof, radicchio and   
aged Grana Padano

CHAMPINONES \**18.9*

Char grilled mixed mushrooms with spinach, radicchio, porcini butter and Grana Padano

BRÓCOLI \*\**14.0*

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) 12.0

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

***All prices include GST.***

***No separate accounts***

***1.5% surcharge applies on split bills.***