|  |  |  |
| --- | --- | --- |
|  |  |  |
| ***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 Chimmi Churri  CHORIZO\* *26.9*  Char grilled pork and fennel sausage  ***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 fresh lemon  ***Segundo Plato***  POLLO \* *45.9*  Half free-range Adelaide Hills chicken, chargrilled and served 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  CALAMAR *40.9*  Tempura battered South Australian squid, paired with cherry tomatoes, Cucumber, Snow pea tendrils and a Basil Aioli  COLIFLOR *29.9*  Twice cooked cauliflower served with  peperonata and salsa verde (V) | ***Carnes a La Parilla***  CORDERO \* *44.9*  Parwan Valley, VIC, lamb loin cutlets served with green Chimmi Churri crème fraiche, crunchy chickpeas and seasoned with lemon salt  BIFE DE LOMO \* *51.9*  200g pasture fed fillet steak, aged 28 days with crisp pancetta caramelized shallots and red wine jus  OJO DE BIFE \* *72.9*  650g, aged 28 days grain fed Rib eye, served with horseradish cream and char-grilled lemon  BIFE DE ANCHO \* *50.9*  250g grain fed scotch fillet, aged 28 days, with red harissa and char-grilled lemon  BIFE DE CHORIZO \* *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  ***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  BATATA\* (V) *14.0*  Roasted sweet potato, served with Crème Fraiche and Green Chimmi Churri  BRÓCOLI \*\* (V) *14.0*  Fried broccoli with basil butter, garlic, pan grattato and Grana Padano  PAPAS FRITAS (V) S *4.5*  L *8.0* Traditional steak cut chips with house seasoning | ***Salsas Para Carnes***  *Sauces for the steak 8.0 each*  Red wine jus  Blue cheese & shallot cream  ***Postres***  DON PEDRO \*\* *16.5*  Vanilla bean ice-cream with Callebaut hazelnut chocolate, crushed roasted almonds served atop a white chocolate mousse with a choice of *Fior di Latte or Coffee liqueur*  CHURROS *16.0*  Spanish style pastries served with a Callebaut chocolate caramel dipping sauce  DULCE DE LECHE TARTA DE QUESO *18.9*  Dulce de Leche cheesecake with Berry compote, berry sorbet and pistachio meringue  AFFOGATO \*\* *16.0*  Scoop of espresso ice cream with an espresso shot and coffee liqueur |
| ***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 | | |