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| ***Entrada***ARTISAN SOURDOUGH *5.0*With extra virgin olive oil and organic sea saltOLIVA \* *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 saladPROVOLETA (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 salsaCALAMAR *40.9*Tempura battered South Australian squid, paired with cherry tomatoes, Cucumber, Snow pea tendrils and a Basil AioliCOLIFLOR *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 saltBIFE DE LOMO \* *51.9*200g pasture fed fillet steak, aged 28 days with crisp pancetta caramelized shallots and red wine jusOJO DE BIFE \* *72.9*650g, aged 28 days grain fed Rib eye, served with horseradish cream and char-grilled lemonBIFE DE ANCHO \* *50.9*250g grain fed scotch fillet, aged 28 days, with red harissa and char-grilled lemonBIFE DE CHORIZO \* *56.9*500g grain fed, 28-day dry aged bone in porterhouse with red harissa and char-grilled lemonCHULETA \* *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 vinaigretteBATATA\* (V) *14.0*Roasted sweet potato, served with Crème Fraiche and Green Chimmi ChurriBRÓCOLI \*\* (V) *14.0*Fried broccoli with basil butter, garlic, pan grattato and Grana PadanoPAPAS 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 sauceDULCE DE LECHE TARTA DE QUESO *18.9*Dulce de Leche cheesecake with Berry compote, berry sorbet and pistachio meringueAFFOGATO \*\* *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 |