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| BEVERAGES |  |
| ***WHITE WINES*** (g) (b)NV Mumm Grand Cordon 24 140Champagne *(Reims,FRANCE)*NV Brown Bros (200ml) 15Prosecco *(King Valley, VIC)*’19 Bera 12 48Moscato d’Asti *(Piedmont, ITALY)*’19 Rockbare 42Riesling *(Clare, S AUST)*’17 Leeuwin Prelude 60Chardonnay *(Margaret River, W AUST)*’19 Tomich Hill 11 42Sauvignon Blanc *(Adel Hills, S AUST)*’20 Lobethal Road 10 40Pinot Gris *(Adel Hills, S AUST)*’18 Alois Lageder ‘Riff’ 40Pinot Grigio *(Alto Adige ITALY)*’18 Umani Ronchi 14 56Pecorino *(Abruzzo, ITALY)****RED WINES*** (g) (b)’19 Luigi Bosca 12 48Rose *(Mendoza, ARGENTINA)*’18 Terre a Terre ‘Summertown’ 13 52Pinot Noir *(Adel Hills, S AUST)*’17 Henschke ‘Giles’ 85Pinot Noir *(Adel Hills, S AUST)*’17 Hustle and Vine ‘Still I Rise’ 44Shiraz *(McLaren Vale, S AUST)*’18 The Thief 48Shiraz *(Barossa, S AUST)*’18 Cooke Brothers 13 52Shiraz *(Barossa, S AUST)*’17 Elderton Estate 60Shiraz *(Barossa, S AUST)*’17 Shaw and Smith 68Shiraz *(Adel Hills, S AUST)*’18 Samuels Gorge 76Shiraz *(McLaren Vale, S AUST)*’18 Vasse Felix ‘Filius’ 12 48Cab Sauvignon *(Margaret River, WA)*’14 Kilikanoon ‘Blocks Road’ 72Cab Sauvignon *(Clare, S AUST)*’17 Rockford ‘Moppa Springs’ 62GSM *(Barossa, S AUST)*’18 Protero ‘Gumeracha’ 14 56Nebbiolo *(Adelaide Hills, SA)**14 Valencisco ‘Laderas de Cabama’ 64*Tempranillo (Rioja, SPAIN)’17 Marcello Pelleriti 14 56Malbec *(Mendoza, ARGENTINA)*’16 Le Ragnaie ‘Il Troncone’ 64IGT Sangiovese *(Tuscany, ITALY)*’18 Henschke ‘Henry’s Seven’ 70Shiraz Blend *(Barossa, S AUST)* | ***PREMIUM WINES*** (g) (b)’18 Meadowbank Pinot Noir 85Pinot Noir *(Tamar Valley, TAS)*’18 Domaine Faveley 1er cru 125Pinot Noir *(Burgundy, FRANCE)*’18 Riley of Eden Valley 90 ‘Maximus’ Shiraz *(Barossa, S AUST)*’16 The Willows ‘Bonesetter’ 105Shiraz *(Barossa, S AUST)*’16 Orlando ‘St Hugo’ 84Cab Sauvignon *(Coonawarra, S AUST)*’17 Rockford ‘Rod and Spur’ 78Shiraz, Cab Sauvignon *(Barossa, S AUST)*’16 Sons of Eden ‘Remus’ 105Shiraz, *(Eden Valley, S AUST)*’16 Elderton Command 190Shiraz *(Barossa, S AUST)*’17 Rockford ‘Basket Press’ 170Shiraz *(Barossa, S AUST)*’17 Alessandro Rivetto DOC 80 Langhe Nebbiolo *(Piedmont, ITALY)*’15 Ceretto Barolo DOCG 190 Nebbiolo *(Piedmont, ITALY)****BEER AND CIDER***Gauchos Ale (On Tap) 9.5Coopers Pale Ale 9.0Stone and Wood Pacific Ale 12.5Corona Lager 10.0Blue Moon 10.0Peroni 10.0Peroni Leggera 9.0Estrella Dam 11.5***SPIRITS***Base Spirits 10.0(Scotch, Brandy, Rum, Irish Whisky, Bourbon, Vodka, Gin, Tequila)Chivas Regal 11.0Blended ScotchGrey Goose 13.0VodkaHendricks 13.0GinBati Spiced 13.0Spiced Rum***LIQUEUR***Frangelico 10.0Kahlua 10.0Limoncello 10.0 | ***WHISKEY – SINGLE MALTS***Auchentoshan Three Wood 14.0*(Lowland, SCOTLAND)*The Glenlivet ‘Founders Reserve’ 18.0*(Speyside, SCOTLAND)*Method & Madness 20.0*(Midelton, IRELAND)*Aberlour Aged **12** Years 18.0*(Islay, SCOTLAND)*Kurayoshi Aged **12** Years **‘Blended Malt’** 22.0*(JAPAN)*Laphroaig Aged **25** Years 39.0*(Islay, SCOTLAND)****GRAPPA***Grappa di Arneis 15.0Grappa di Freisa 15.0Grappa di Nebbiolo (Aged 6 mo) 14.0Grappa di Barolo (Aged 9 yr) 20.0***FORTIFIEDS***Morris Muscat 13.0Morris Tokay 13.0Penfolds Grandfather Port 22.0Penfolds Great Grandfather Port 33.0Valdespino Pedro Ximenez Sherry 13.0***AMARO***Averna 10.0Montenegro 10.0***TEA AND COFFEE***Liqueur Coffee 13.5*A long black coffee paired with a spirit of your choice, topped with whipped cream*.Coffee 4.0Tea 4.0* English Breakfast
* Chamomile
* Green
* Peppermint
* Earl Grey

***NON- ALCOHOLIC*** 4.0* Coke
* Coke No Sugar
* Lemonade
* Lemon Squash
* Ginger Ale
* Tonic Water
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| ***All beverages subject to availability – All prices include GSTWine vintages subject to change without notice*** |

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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 chicken, pork & fennel chorizo, lamb loin cutlet, 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 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 \* *53.9*200g pasture fed fillet steak, aged 28 days with crisp pancetta caramelized shallots and red wine jusOJO DE BIFE \* *77.9*650g, aged 28 days grain fed Rib eye, served with horseradish cream and char-grilled lemonBIFE DE CHORIZO (NY) \* *54.9*350g grain fed New York striploin , aged 28 days, with char-grilled lemonBIFE DE CHORIZO \* *58.9*500g grain fed, 28-day dry aged bone in porterhouse with red harissa and char-grilled lemonCHULETA \* *62.9*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  |
| ***Please advise our wait staff of any dietary requirements or allergies. NO SPLIT BILLS***V Vegetarian dishes - VO Vegan Optional dishes \* Gluten free dishes \*\* Optional gluten free dishes |