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| BEVERAGES | |  | |
| ***WHITE WINES*** (g) (b)  NV Mumm Grand Cordon 24 140 Champagne *(Reims,FRANCE)*  NV Brown Bros (200ml) 15 Prosecco *(King Valley, VIC)*  ’19 Bera 12 48 Moscato d’Asti *(Piedmont, ITALY)*  ’19 Rockbare 42 Riesling *(Clare, S AUST)*  ’17 Leeuwin Prelude 60 Chardonnay *(Margaret River, W AUST)*  ’19 Tomich Hill 11 42 Sauvignon Blanc *(Adel Hills, S AUST)*  ’20 Lobethal Road 10 40 Pinot Gris *(Adel Hills, S AUST)*  ’18 Alois Lageder ‘Riff’ 40 Pinot Grigio *(Alto Adige ITALY)*  ’18 Umani Ronchi 14 56 Pecorino *(Abruzzo, ITALY)*  ***RED WINES*** (g) (b)  ’19 Luigi Bosca 12 48 Rose *(Mendoza, ARGENTINA)*  ’18 Terre a Terre ‘Summertown’ 13 52 Pinot Noir *(Adel Hills, S AUST)*  ’17 Henschke ‘Giles’ 85 Pinot Noir *(Adel Hills, S AUST)*  ’17 Hustle and Vine ‘Still I Rise’ 44 Shiraz *(McLaren Vale, S AUST)*  ’18 The Thief 48 Shiraz *(Barossa, S AUST)*  ’18 Cooke Brothers 13 52 Shiraz *(Barossa, S AUST)*  ’17 Elderton Estate 60 Shiraz *(Barossa, S AUST)*  ’17 Shaw and Smith 68 Shiraz *(Adel Hills, S AUST)*  ’18 Samuels Gorge 76 Shiraz *(McLaren Vale, S AUST)*  ’18 Vasse Felix ‘Filius’ 12 48 Cab Sauvignon *(Margaret River, WA)*  ’14 Kilikanoon ‘Blocks Road’ 72 Cab Sauvignon *(Clare, S AUST)*  ’17 Rockford ‘Moppa Springs’ 62 GSM *(Barossa, S AUST)*  ’18 Protero ‘Gumeracha’ 14 56 Nebbiolo *(Adelaide Hills, SA)*  *14 Valencisco ‘Laderas de Cabama’ 64*  Tempranillo (Rioja, SPAIN)  ’17 Marcello Pelleriti 14 56 Malbec *(Mendoza, ARGENTINA)*  ’16 Le Ragnaie ‘Il Troncone’ 64 IGT Sangiovese *(Tuscany, ITALY)*  ’18 Henschke ‘Henry’s Seven’ 70 Shiraz Blend *(Barossa, S AUST)* | ***PREMIUM WINES*** (g) (b)  ’18 Meadowbank Pinot Noir 85 Pinot Noir *(Tamar Valley, TAS)*  ’18 Domaine Faveley 1er cru 125 Pinot Noir *(Burgundy, FRANCE)*  ’18 Riley of Eden Valley 90  ‘Maximus’ Shiraz *(Barossa, S AUST)*  ’16 The Willows ‘Bonesetter’ 105 Shiraz *(Barossa, S AUST)*  ’16 Orlando ‘St Hugo’ 84 Cab Sauvignon *(Coonawarra, S AUST)*  ’17 Rockford ‘Rod and Spur’ 78 Shiraz, Cab Sauvignon *(Barossa, S AUST)*  ’16 Sons of Eden ‘Remus’ 105 Shiraz, *(Eden Valley, S AUST)*  ’16 Elderton Command 190 Shiraz *(Barossa, S AUST)*  ’17 Rockford ‘Basket Press’ 170 Shiraz *(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) 9.5  Coopers Pale Ale 9.0  Stone and Wood Pacific Ale 12.5  Corona Lager 10.0  Blue Moon 10.0  Peroni 10.0  Peroni Leggera 9.0  Estrella Dam 11.5  ***SPIRITS***  Base Spirits 10.0 (Scotch, Brandy, Rum, Irish Whisky, Bourbon, Vodka, Gin, Tequila)  Chivas Regal 11.0 Blended Scotch  Grey Goose 13.0 Vodka  Hendricks 13.0 Gin  Bati Spiced 13.0 Spiced Rum  ***LIQUEUR***  Frangelico 10.0  Kahlua 10.0  Limoncello 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 15.0  Grappa di Freisa 15.0  Grappa di Nebbiolo (Aged 6 mo) 14.0  Grappa di Barolo (Aged 9 yr) 20.0  ***FORTIFIEDS***  Morris Muscat 13.0  Morris Tokay 13.0  Penfolds Grandfather Port 22.0  Penfolds Great Grandfather Port 33.0  Valdespino Pedro Ximenez Sherry 13.0  ***AMARO***  Averna 10.0  Montenegro 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 4.0  Tea 4.0   * English Breakfast * Chamomile * Green * Peppermint * Earl Grey   ***NON- ALCOHOLIC*** 4.0   * Coke * Coke No Sugar * Lemonade * Lemon Squash * Ginger Ale * Tonic Water |
| ***All beverages subject to availability – All prices include GST Wine vintages subject to change without notice*** | | | |

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| ***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 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 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 \* *53.9*  200g pasture fed fillet steak, aged 28 days with crisp pancetta caramelized shallots and red wine jus  OJO DE BIFE \* *77.9*  650g, aged 28 days grain fed Rib eye, served with horseradish cream and char-grilled lemon  BIFE DE CHORIZO (NY) \* *54.9*  350g grain fed New York striploin , aged 28 days, with char-grilled lemon  BIFE DE CHORIZO \* *58.9*  500g grain fed, 28-day dry aged bone in porterhouse with red harissa and char-grilled lemon  CHULETA \* *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 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 |
| ***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 | | |