

### *Entrada*

ARTISAN SOURDOUGH	6.5
With extra virgin olive oil and organic sea salt	
OLIVA (GF)	7.5
Warmed mixed olives with chilli, paprika, lime and tequila	

### *Primer Plato*

CHORIZO (GF)	26.9
Char-grilled spicy chilli fennel pork sausage served with sour cream chimichurri	
CHORIZO PÂTÉ (GFO)	22.9
Chorizo and chicken liver pâté with spiced onion jam and crostini	
PROVOLETA (V & GFO)	27.9
Terracotta baked provolone cheese with mojo rojo sauce, julienned roast capsicum and herb salad	
CALAMAR	28.9
Crispy fried South Australian squid with chilli & fennel salt, aioli and fennel salad	
CEVICHE (GF)	29.9
King fish lightly cured with lime juice served with corn salsa, sweet corn emulsion and chipotle aioli	

### *Ostras Del Diablo* (GF)

½ DOZ	32.9	DOZ	53.9
Coffin Bay oysters oven baked with bacon, ginger, chilli, coriander and cream			

### *Ostras Naturales* (GF)

½ DOZ	30.9	DOZ	45.9
Fresh Coffin Bay oysters served with lemon and jalapeño mignonette			

### *Carnes a La Parilla*

BIFE DE LOMO (GF)	53.9
200g, pasture fed Eye Fillet steak, aged 28 days with porcini butter and mushroom chips	
BIFE DE ANCHO (GF)	64.9
300g, 100 day grain fed Kidman's MSA Scotch Fillet steak served with char-grilled lemon, smoked salt and olive oil	
BIFE DE CHORIZO (NY) (GF)	56.9
300g, New York striploin, dry aged 28 days with char-grilled lemon, smoked salt and olive oil	
BIFE DE CHORIZO (GF)	58.9
500g, grain fed, dry aged 28 days bone in Porterhouse steak with char-grilled lemon, smoked salt and olive oil	
CHULETA (GF)	62.9
500g, grain fed, dry aged 28 days T-Bone steak with char-grilled lemon, smoked salt and olive oil	
OJO DE BIFE (GF)	77.9
650g, aged 28 days grain fed Rib-eye steak, served with horseradish cream with char-grilled lemon, smoked salt and olive oil	
CORDERO (GF)	47.9
Adelaide Hills lamb loin cutlets served with cauliflower puree and rosemary jus gras	

### *Salsas Para Carnes*

<i>Sauces for the steak</i>	8.0 each
Red wine jus (GF)	
Blue cheese & shallot cream (V & GF)	
Mojo Rojo (V, VO & GF)	
Trio of mustards (V, VO & GF)	

### *Vegetariano*

CALABAZA AHUMADA (V & VO)	29.9
Deconstructed vegan Wellington of smoked pumpkin with mushroom duxelles vegan puff pastry and mushroom chips	

### *Segundo Plato*

PARILLADA MIXTA (GF)	75.9
Mixed grill for two with char-grilled chicken, pork & fennel chorizo, lamb loin cutlet, beef pinchitos, pork belly and witlof (Monday to Thursday only)	
BARRIGA DE CERDO (GF)	45.9
Spice roasted pork belly served in chilli caramel and special creola	
POLLO (GF)	45.9
Char-grilled Poussin served with Peruvian creola and confit potatoes	
CALAMAR	42.9
Tempura battered South Australian squid, paired with cherry tomatoes, cucumber, herbs and a squid inked basil aioli	

### *Ensaladas e Verduras*

ENSALADA DE VERDURAS (V, VO & GF)	14.0
Garden salad of cos lettuce, cucumber, red onion and cherry tomatoes with vinaigrette	
ENSALADA DE PERA (V, VO & GF)	14.0
Sliced pear, candied walnuts, cos lettuce, radicchio salad with balsamic glaze	
BATATA (V, VO & GF)	14.0
Roasted sweet potato, served with rosemary crème	
BRÓCOLI (V, VO & GFO)	14.0
Fried broccoli with basil butter, garlic, pangrattato and Grana Padana	
HONGOS (VO & GF)	18.9
Char-grilled mushrooms tossed in spinach, radicchio, and pancetta butter	
PAPAS FRITAS (VO)	S 4.5 L 8.0
Traditional steak cut chips with house seasoning	

*Please advise our wait staff of any dietary requirements or allergies. **NO SPLIT BILLS***

(V) Vegetarian dishes (VO) Vegan Optional dishes (GF) Gluten Free dishes (GFO) Gluten Free Optional dishes