

\$85.00 pp menu

Aceitunas

House marinated olives

Pan

Artisan sourdough with extra virgin olive oil and organic sea salt

Queso Derritido

Terracotta baked provolone cheese with sauté mushroom and green chimichurri

Chorizo

Char grilled pork and fennel sausage

Calamar

Crispy fried South Australian squid with chilli & fennel salt, aioli and fennel salad

Main Course

Bife De Chorizo

250g grain fed New York striploin, aged 28 days, with char-grilled lemon

Main courses served with traditional steak cut chips.

Verdura - Brócoli

Fried broccoli with basil butter, pan grattato and parmesan

Churros

Traditional fried sweet pastries with a salted caramel sauce



\$100.00 pp menu

Aceitunas

House marinated olives

Pan

Artisan sourdough with extra virgin olive oil and organic sea salt

Queso Derritido

Terracotta baked provolone cheese with sauté mushroom and green chimichurri

Chorizo

Char -grilled pork and fennel sausage

Calamar

Crispy fried South Australian squid with chilli & fennel salt, aioli and fennel salad

Main Course - Choice of:-

Bife De Chorizo

350g grain fed New York striploin, aged 28 days, with char-grilled lemon

Pollo

Half free range Adelaide Hills chicken char-grilled served with creamy polenta chorizo, baby spinach and jus

Pescado Del Día

Pan Seared Kingfish with leek and onion purée, grilled asparagus, pickled cucumber and lime

Main courses served with traditional steak cut chips.

Verdura - Brócoli

Fried broccoli with basil butter, pan grattato and parmesan

Ensaladas des Verduras

Garden salad of cos lettuce, cucumber, red onion and cherry tomatoes with vanilla balsamic vinaigrette

Papas Fritas

Traditional steak cut chips with house seasoning

Churros

Traditional fried sweet pastries with a salted caramel sauce

