

Entrada

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| 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

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| CHORIZO (GF) | 27.9 |
| 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)

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| ½ DOZ | 32.9 | DOZ | 53.9 |
| Coffin Bay oyster's oven baked with bacon, ginger, chilli, coriander, and cream | | | |

Ostras Naturales (GF)

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

Carnes a La Parilla

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| BIFE DE LOMO (GF) | 55.9 |
| 200g, pasture fed Eye Fillet steak, aged 28 days with porcini butter and mushroom chips | |
| BIFE DE ANCHO (GF) | 66.9 |
| 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) | 58.9 |
| 300g, New York striploin, dry aged 28 days with char-grilled lemon, smoked salt, and olive oil | |
| BIFE DE CHORIZO (GF) | 60.9 |
| 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) | 79.9 |
| 650g, aged 28 days grain fed Rib-eye steak, served with horseradish cream with char-grilled lemon, smoked salt, and olive oil | |
| CORDERO (GF) | 49.9 |
| Adelaide Hills lamb loin cutlets served with cauliflower puree and rosemary jus gras | |

Salsas Para Carnes

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| <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

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

15% surcharge on public holidays

Segundo Plato

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| PARILLADA MIXTA (GF) | 77.9 |
| 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) | 47.9 |
| 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

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| 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