

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) 28.9
 Chargrilled spicy chilli fennel pork sausage served with sour cream chimichurri
- CHORIZO PÂTÉ (GFO) 25.9
 Chorizo and chicken liver pâté with spiced onion jam and crostini
- PROVOLETA (V & GFO) 28.9
 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
- WITLOF (GF, V & VO) 24.9
 Tempura fried witlof served with confit cherry tomatoes and a capsicum gazpacho

Ostras Del Diablo (GF)

- ½ DOZ 32.9 DOZ 53.9
 Coffin Bay oyster's 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) 58.9
 250g, pasture fed Eye Fillet steak, aged 28 days with porcini butter and mushroom chips
- BIFE DE ANCHO (GF) 67.9
 300g, 100-day grain fed MSA Scotch Fillet steak served with chargrilled lemon, smoked salt, and olive oil
- BIFE DE CHORIZO (NY) (GF) 58.9
 300g, New York striploin, dry aged 28 days with chargrilled lemon, smoked salt, and olive oil
- BIFE DE CHORIZO (GF) 62.9
 500g, grain fed, dry aged 28 days bone in Porterhouse steak with chargrilled lemon, smoked salt, and olive oil
- CHULETA (GF) 64.9
 500g, grain fed, dry aged 28 days T-Bone steak with chargrilled 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 chargrilled lemon, smoked salt, and olive oil
- CORDERO (GF) 52.9
 Adelaide Hills lamb loin cutlets served with cauliflower puree and rosemary jus gras

Salsas Para Carnes

- Sauces for the steak* 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) 36.9
 Deconstructed vegan Wellington of smoked pumpkin with mushroom duxelles vegan puff pastry and mushroom chips

Segundo Plato

- PARILLADA MIXTA (GF) 84.9
 Mixed grill for two with chargrilled 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
 Chargrilled Poussin served with Peruvian creola and confit potatoes
- CALAMAR 44.9
 Tempura battered South Australian squid, paired with cherry tomatoes, cucumber, herbs, and a squid inked basil aioli

Ensaladas e Verduras

- ENSALADA DE VERDURAS 16.0
 (V, VO & GF)
 Garden salad of cos lettuce, cucumber, red onion, and cherry tomatoes with vinaigrette
- ENSALADA DE PERA 16.0
 (V, VO & GF)
 Sliced pear, candied walnuts, cos lettuce, radicchio salad with balsamic glaze
- BATATA (V, VO & GF) 18.0
 Roasted sweet potato, served with rosemary crème
- BRÓCOLI (V, VO & GFO) 19.0
 Fried broccoli with basil butter, garlic, pangrattato and Grana Padana
- HONGOS (VO & GF) 19.0
 Chargrilled mushrooms tossed in spinach, radicchio, and pancetta butter
- PAPAS FRITAS (VO) 5.50 L 10.0
 Traditional steak cut chips with house seasoning

15% surcharge on public holidays

*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