

\$95.00 pp menu

Artisan Sourdough

With extra virgin olive oil and organic sea salt

Oliva (GF)

Warmed mixed olives with chilli, paprika, lime and tequila

Entrées

Provoleta (V & GFO)

Terracotta baked provolone cheese with
mojo rojo sauce, julienned roast capsicum and herb salad

Chorizo (GF)

Char-grilled spicy chilli fennel pork sausage
served with chimichurri

Calamar

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

Main Course

Bife De Chorizo (NY) (GF)

300g grain fed New York striploin, 100-day grain fed
MSA with blistered peppers, smoked salt, and olive oil

Serves with

Brócoli (V, VO & GFO)

Fried broccoli with anchovy butter,
pangrattato and Grana Padana

Papas Fritas (VO)

Traditional steak cut chips with house seasoning

Dessert

Churros

Traditional fried sweet pastries with a salted caramel sauce

\$110.00 pp menu

Artisan Sourdough

With extra virgin olive oil and organic sea salt

Oliva (GF)

Warmed mixed olives with chilli, paprika, lime and tequila

Entrées

Provoleta (V & GFO)

Terracotta baked provolone cheese with
mojo rojo sauce, julienned roast capsicum and herb salad

Chorizo (GF)

Char-grilled spicy chilli fennel pork sausage
served with chimichurri

Calamar

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

Main Course - Choice of:

Bife De Chorizo (NY) (GF)

300g grain fed New York striploin, 100-day grain fed
MSA with blistered peppers, smoked salt, and olive oil

Pechuga de Pollo (GF)

Char-grilled chicken thigh marinated in
our red chimichurri served with Peruvian creola

Pescado Del Día (GF)

FOD – changes upon seasonal availability

Serves with

Brócoli (V, VO & GFO)

Fried broccoli with anchovy butter,
pangrattato and Grana Padana

Ensaladas des Verduras (V, VO & GF)

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

Papas Fritas (VO)

Traditional steak cut chips with house seasoning

Dessert

Churros

Traditional fried sweet pastries with a salted caramel sauce

