

### *Entrada*

- ARTISAN SOURDOUGH 8.5  
With extra virgin olive oil and sea salt
- OLIVA (GF) 9.5  
Warmed mixed olives with chilli, paprika, lime and tequila

### *Primer Plato*

- CHORIZO (GF) 33.9  
Chargrilled spicy chilli fennel pork sausage served with chimichurri
- EMPANADAS 35.9  
Beef empanadas stuffed with egg, green olives, provolone cheese, and spices served with apricot relish
- PROVOLETA (V & GFO) 34.9  
Terracotta baked provolone cheese with mojo rojo sauce, julienned roast capsicum, and herb salad
- CALAMAR 35.9  
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and lime
- CEVICHE (GF) 34.9  
King fish lightly cured with lime juice served with jalapeno mignonette, grilled pineapple, and banana capsicum salsa
- VIEIRAS (GF) 35.9  
Pan fried scallops with wasabi lime dressing and chilli oil

### *Ostras Del Diablo* (GF)

- ½ DOZ 40.9 DOZ 65.9  
Coffin Bay oyster's oven baked with bacon, ginger, chilli, coriander, and cream

### *Ostras Naturales* (GF)

- ½ DOZ 37.9 DOZ 58.9  
Fresh Coffin Bay oysters served with lemon and jalapeño mignonette

### *Carnes a La Parrilla*

- BIFE DE LOMO (GF) 66.9  
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots
- BIFE DE ANCHO (GF) 76.9  
300g, 100-day grain fed MSA Scotch fillet steak served with blistered peppers, smoked salt, and olive oil
- BIFE DE CHORIZO (NY) (GF) 67.9  
300g, New York striploin, 100-day grain fed MSA with blistered peppers, smoked salt, and olive oil
- BIFE DE CHORIZO (GF) 70.9  
500g, grain fed, dry aged 28 days bone in Porterhouse steak with blistered peppers, smoked salt, and olive oil
- CHULETA (GF) 73.9  
500g, grain fed, dry aged 28 days T-Bone steak with, blistered peppers, smoked salt, and olive oil
- OJO DE BIFE (GF) 89.9  
650g, aged 28 days grain fed Rib-eye steak, served with confit truss tomatoes, horseradish cream, smoked salt, and olive oil
- CORDERO (GF) 56.9  
Adelaide Hills Lamb loin cutlets served with browned butter, thyme and roasted garlic

### *Salsas Para Carnes*

*Sauces for the steak 12.0 each*

- Red wine jus (GF)  
Blue cheese & shallot cream (V & GF)  
Mojo Rojo (V, VO & GF)  
Green peppercorn (V, & GF)  
Mushroom (GF)

### *Vegetariano*

- TEMPURA CHAMPINON (V) 39.9  
Tempura Enoki mushroom, aji Amarillo labneh, miso chips, and grilled peppers

### *Segundo Plato*

- PARILLADA MIXTA (GF) 100.0  
Mixed grill for two with char grilled chicken thigh, pork & fennel chorizo, lamb loin cutlet, beef skewers, pork ribs, lamb cap skewers, served with green chimichurri, jalapeno jam, smoked salt, and olive oil  
(Monday to Thursday only)
- MUSLO DE POLLO (GF) 52.9  
Chargrilled chicken thigh, green peppercorn sauce, capsicum salad, with grilled lemon
- PESCADO DEL DIA (GF) 52.9  
Crispy skin Barramundi fillet served with roast capsicum gazpacho, burnt tomato, and pickled chilli
- COSTILLAS DE CERDO (GF) 62.9  
Slow cooked, full rack pork ribs, grain fed, Castlemaine VIC, dry rubbed, smoked and glazed with honey chipotle served with char grilled lemon

### *Ensaladas e Verduras*

- ENSALADA DE TOMATE 20.0  
(V, VO & GF)  
Salad of cherry tomatoes, basil, oregano, birds eye chili, Spanish onion, and olive oil
- ENSALADA DE PERA 21.0  
Sliced pears, cos lettuce, radicchio salad, Grana Padano, balsamic glaze with a vanilla vinaigrette
- BRÓCOLI (V, VO & GFO) 21.0  
Fried broccoli with anchovy butter, pangrattato, and Grana Padana
- PAPAS FRITAS (VO) 16.0  
Traditional steak cut chips with house seasoning
- MAIZ A LA PARRILLA 22.9  
Chargrilled sweetcorn with miso butter and grana padano

**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