

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 , 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(GF) 35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad
- 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) 68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots
- BIFE DE ANCHO (GF) 78.9
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) 58.9
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(GF) 21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing
- 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

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OLIVA (GF)	9.5
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Primer Plato

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EMPANADAS	35.9
Beef empanadas stuffed with , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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	

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Carnes a La Parrilla

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CHULETA (GF)	73.9
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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)	58.9
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(GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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	

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CALAMAR(GF)	35.9
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650g, aged 28 days grain fed Rib-eye steak, served with confit truss tomatoes, horseradish cream, smoked salt, and olive oil	
CORDERO (GF)	58.9
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

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MUSLO DE POLLO (GF)	52.9
Chargrilled chicken thigh, green peppercorn sauce, capsicum salad, with grilled lemon	
PESCADO DEL DIA (GF)	52.9
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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 (GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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	
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Chargrilled sweetcorn with miso butter and grana padano	

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Salsas Para Carnes

Sauces for the steak 12.0 each

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

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Ensaladas e Verduras

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ENSALADA DE PERA(GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
BRÓCOLI (V, VO & GFO)	21.0
Fried broccoli with anchovy butter, pangrattato, and Grana Padana	
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Traditional steak cut chips with house seasoning	
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Salsas Para Carnes

Sauces for the steak 12.0 each

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Mojo Rojo (V, VO & GF)
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Mushroom (GF)

Vegetariano

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Ensaladas e Verduras

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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) 68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots
- BIFE DE ANCHO (GF) 78.9
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) 58.9
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 (GF) 21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing
- 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

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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 (GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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(GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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(GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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(V) Vegetarian dishes (VO) Vegan Optional dishes (GF) Gluten Free dishes (GFO) Gluten Free Optional dishes

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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 (V, VO & GF)	20.0
Salad of cherry tomatoes, basil, oregano, birds eye chili, Spanish onion, and olive oil	
ENSALADA DE PERA (GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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(V) Vegetarian dishes (VO) Vegan Optional dishes (GF) Gluten Free dishes (GFO) Gluten Free Optional dishes

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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 (GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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	

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(V) Vegetarian dishes (VO) Vegan Optional dishes (GF) Gluten Free dishes (GFO) Gluten Free Optional dishes

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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(GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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(GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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(GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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 , 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(GF) 35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad
- 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) 68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots
- BIFE DE ANCHO (GF) 78.9
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) 58.9
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(GF) 21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing
- 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

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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(GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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	
<i>Ensaladas e Verduras</i>	
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(GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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(V) Vegetarian dishes (VO) Vegan Optional dishes (GF) Gluten Free dishes (GFO) Gluten Free Optional dishes

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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(GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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 (V, VO & GF)	20.0
Salad of cherry tomatoes, basil, oregano, birds eye chili, Spanish onion, and olive oil	
ENSALADA DE PERA (GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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(GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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 , 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(GF) 35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad
- 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) 68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots
- BIFE DE ANCHO (GF) 78.9
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) 58.9
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 (GF) 21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing
- 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

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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 (GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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 (GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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 (V, VO & GF)	20.0
Salad of cherry tomatoes, basil, oregano, birds eye chili, Spanish onion, and olive oil	
ENSALADA DE PERA (GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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 (V, VO & GF)	20.0
Salad of cherry tomatoes, basil, oregano, birds eye chili, Spanish onion, and olive oil	
ENSALADA DE PERA (GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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 (GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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 (GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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(GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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 , 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(GF) 35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad
- 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) 68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots
- BIFE DE ANCHO (GF) 78.9
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) 58.9
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 (GF) 21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing
- 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

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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(GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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 , 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(GF) 35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad
- 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) 68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots
- BIFE DE ANCHO (GF) 78.9
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) 58.9
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(GF) 21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing
- 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

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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 (V, VO & GF)	20.0
Salad of cherry tomatoes, basil, oregano, birds eye chili, Spanish onion, and olive oil	
ENSALADA DE PERA (GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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(V) Vegetarian dishes (VO) Vegan Optional dishes (GF) Gluten Free dishes (GFO) Gluten Free Optional dishes

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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(GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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 , 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(GF) 35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad
- 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) 68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots
- BIFE DE ANCHO (GF) 78.9
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) 58.9
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 (GF) 21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing
- 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

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(V) Vegetarian dishes (VO) Vegan Optional dishes (GF) Gluten Free dishes (GFO) Gluten Free Optional dishes

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 , 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(GF) 35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad
- 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) 68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots
- BIFE DE ANCHO (GF) 78.9
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) 58.9
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(GF) 21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing
- 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

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(V) Vegetarian dishes (VO) Vegan Optional dishes (GF) Gluten Free dishes (GFO) Gluten Free Optional dishes

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 , 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(GF) 35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad
- 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 Parilla

- BIFE DE LOMO (GF) 68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots
- BIFE DE ANCHO (GF) 78.9
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) 58.9
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(GF) 21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing
- 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

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(V) Vegetarian dishes (VO) Vegan Optional dishes (GF) Gluten Free dishes (GFO) Gluten Free Optional dishes

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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(GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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 , 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(GF) 35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad
- 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) 68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots
- BIFE DE ANCHO (GF) 78.9
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) 58.9
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 (GF) 21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing
- 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

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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 (GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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	
<i>Ensaladas e Verduras</i>	
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(GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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 Parilla

BIFE DE LOMO (GF)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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 (GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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 , 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(GF) 35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad
- 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 Parilla

- BIFE DE LOMO (GF) 68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots
- BIFE DE ANCHO (GF) 78.9
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) 58.9
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(GF) 21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing
- 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

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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 (GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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	
<i>Ensaladas e Verduras</i>	
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 (GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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 (GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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 , 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(GF) 35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad
- 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) 68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots
- BIFE DE ANCHO (GF) 78.9
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) 58.9
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(GF) 21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing
- 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

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(V) Vegetarian dishes (VO) Vegan Optional dishes (GF) Gluten Free dishes (GFO) Gluten Free Optional dishes

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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 (GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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(V) Vegetarian dishes (VO) Vegan Optional dishes (GF) Gluten Free dishes (GFO) Gluten Free Optional dishes

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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 (GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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

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 , 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(GF)	35.9
Crispy fried South Australian squid with chilli and fennel salt, black garlic aioli, marjoram, and radish salad	
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)	68.9
250g, pasture fed Eye fillet steak, aged 28 days with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
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)	58.9
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 (GF)	21.0
Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey cashews, balsamic glaze with a citrus dressing	
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