

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)	36.9
Skillet baked smoked provolone cheese, with chipotle harissa, and sun dried tomato	
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, aged 28 days, with red wine jus shallots	
BIFE DE ANCHO (GF)	78.9
300g, 100-day grain fed MSA Scotch 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

REPOLLO A LA PARRILLA	38.9
Chargrilled cabbage, with aji Amarillo glaze, roasted pepitas, and a cashew puree	

Segundo Plato

PARILLADA MIXTA (GF)	160.0
Mixed grill for two, with house made beef sausage, pork & fennel chorizo, lamb cutlet skewer, rump cap skewer, American pork ribs, chicken Maryland, bone marrow, served with grilled eggplant, jalapeno jam, grilled cime di rapa, pickled green papaya, smoked salt, and olive oil (Monday to Thursday Only)	
MUSLO DE POLLO (GF)	52.9
Chargrilled spatchcock poussin chicken, with pickled green papaya, and olive salad	
PESCADO DEL DIA (GF)	52.9
Crispy skin Barramundi fillet, served with roast capsicum gazpacho, burnt tomato, and pickled chilli	
COSTILLAS DE CERDO (GF)	75.0
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)	20.0
Traditional steak cut chips, with house seasoning	
PAPAS HASSELBACK (VO)	20.9
Oven baked Russet potato, served with black garlic butter	

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