



Carnes a La Parilla

BIFE DE LOMO (GF, DF) - *Eye fillet*

71.9

250g, 150-day grain fed, Angus Pure; Black Angus, MB 3+, served with red wine jus, and shallots.

BIFE DE ANCHO (GF, DF) - *Scotch fillet steak*

81.9

300g, 150-day grain fed, Angus Pure; Black Angus, MB 3+, served with blistered peppers, smoked salt, and olive oil.

BIFE DE CHORIZO (GF, DF) - *New York cut Striploin*

73.9

300g, 150-day grain fed, Angus Pure; Black Angus, MB 3+, served with blistered peppers, smoked salt, and olive oil.

BIFE DE CHORIZO (GF, DF) - *Bone in Porterhouse*

77.9

500g, 150-day grain fed, Angus Pure; Black Angus, MB 3+, dry aged 28+ days, and trimmed on premise, served with blistered peppers, smoked salt, and olive oil.

CHULETA (GF, DF) - *T-Bone*

81.9

500g, 150-day grain fed, Angus Pure; Black Angus, MB 3+, dry aged 28+ days, and trimmed on premise, served with, blistered peppers, smoked salt, and olive oil.

OJO DE BIFE (GF) - *Bone in Ribeye*

91.0

650g, 150-day grain fed, Angus Pure; Black Angus, MB 3+, served with confit truss tomatoes, whipped horseradish mascarpone, smoked salt, and olive oil.

HACHAS DE GUERRA (GF) - *Tomahawk*

160.0

1Kg, 150-day grain fed, Angus Pure; Black Angus, MB 5+, served with bone marrow butter, King oyster mushrooms, smoked salt, and olive oil.

CORDERO (GF) - *Lamb loin cutlets*

65.9

Mount Schanck (South Australian) Lamb, served with browned butter, thyme, and roasted garlic.

Salsas para Carnes - 13.0 each

Red wine jus (GF), Blue cheese and shallot cream (V & GF), Green peppercorn (GF), Mushroom (GF), Horseradish relish (V,VO,GF & DF), Honey Chipotle (VO,GF & DF)

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

(DF) Dairy Free Dishes (DFO) Dairy Free Optional dishes