

Entrada

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

Primer Plato

CHORIZO (GF, DF) Chargrilled chilli and fennel pork sausage, served with green chimichurri.	33.9
EMPANADAS Beef filled pastries, stuffed with green olives, provolone cheese, and spices, served with apricot relish.	35.9
PROVOLETA (V & GFO) Skillet baked provolone cheese, with chipotle harissa, and sun-dried tomato.	36.9
CALAMAR (GF, DF) Crispy fried South Australian squid, with chilli, fennel salt, black garlic aioli, marjoram, and radish salad.	35.9
CEVICHE (GF, DF) King fish lightly cured with lime juice, with jalapeno mignonette, grilled pineapple, and banana capsicum salsa.	34.9
VIEIRAS (GF, DF) Pan fried scallops, with Yarra Valley Salmon caviar, wasabi lime dressing, and chilli oil.	39.9
OSTRAS DEL DIABLO (GF) ½ DOZ 40.9 DOZ 65.9 Coffin Bay oysters, oven baked with bacon, ginger, chilli, coriander, and cream sauce.	
OSTRAS NATURALES (GF, DF) ½ DOZ 37.9 DOZ 58.9 Fresh Coffin Bay oysters, served with lemon, and jalapeño mignonette.	

Segundo Plato

MUSLO DE POLLO (GF) Chargrilled chicken thigh, served with pineapple peri peri sauce, pickled fennel and Cipollini onions.	52.9
PESCADO DEL DIA (GF, DF) Crispy skin Barramundi fillet, served with roast capsicum gazpacho, burnt tomato, and pickled Guindilla chilli.	52.9
COSTILLAS DE CERDO (GF, DF) Slow cooked, full rack of pork ribs, grain fed, Castlemaine VIC, dry rubbed, smoked and glazed with honey chipotle, served with chargrilled lemon.	75.0
REPOLLO A LA PARRILLA (VO, GF, DF) Chargrilled cabbage, with aji Amarillo chilli glaze, roasted pepitas, and a cashew puree. <i>Vegan Option</i>	38.9

Ensaladas e Verduras

ENSALADA DE TOMATE (V, VO, GF & DF) Salad of cherry tomatoes, basil, oregano, Birdseye chili, Spanish onion, and olive oil.	20.0
ENSALADA DE PERA (GF, DFO) Sliced pears, cos lettuce, radicchio salad, Grana Padano, honey roasted cashews, balsamic glaze, with a citrus dressing.	21.0
BRÓCOLI (VO, GFO, DFO) Fried broccoli, with anchovy butter, pan grattato, and Grana Padano.	21.0
PAPAS FRITAS (VO, DF) Traditional steak cut chips, with house seasoning.	20.0
PAPAS HASSELBACK (VO) Oven baked Russet potato, served with black garlic butter.	20.9

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



Carnes a La Parilla

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

70.9

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*

80.9

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*

72.9

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*

89.9

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*

64.9

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

Salsas para Carnes - 12.0 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)

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