

\$120.00 pp menu

Artisan Sourdough

With extra virgin olive oil and organic sea salt

Oliva (GF)

Warmed mixed olives with chilli, paprika, lime and tequila

Entrées

Provoleta (V & GFO)

*Skillet baked smoked provolone cheese, and spices,
served with harissa*

Chorizo (GF)

*Char-grilled spicy chilli fennel pork sausage
served with green chimichurri*

Calamar

*Crispy fried squid, with chilli, fennel salt, fermented chili lime
aioli, marjoram, herb and kohlrabi salad (I)*

Main Course

Bife De Chorizo (NY) (GF)

*300g grain fed New York striploin, 100-day grain fed
MSA with blistered peppers, smoked salt, and olive oil*

Serves with

Brócoli (V, VO & GFO)

*Fried broccoli with anchovy butter,
pangrattato and Grana Padana*

Papas Fritas (VO)

Traditional steak cut chips with house seasoning

Dessert

Churros

Traditional fried sweet pastries with a milk chocolate sauce

\$135.00 pp menu

Artisan Sourdough

With extra virgin olive oil and organic sea salt

Oliva (GF)

Warmed mixed olives with chilli, paprika, lime and tequila

Entrées

Provoleta (V & GFO)

*Skillet baked smoked provolone cheese, and spices,
served with harissa*

Chorizo (GF)

*Char-grilled spicy chilli fennel pork sausage
served with green chimichurri*

Calamar

*Crispy fried squid, with chilli, fennel salt, fermented chili lime
aioli, marjoram, herb and kohlrabi salad (I)*

Main Course - Choice of:

Bife De Chorizo (NY) (GF)

*300g grain fed New York striploin, 100-day grain fed
MSA with blistered peppers, smoked salt, and olive oil*

Muslo de Pollo (GF)

*Char-grilled chicken thigh, served with pineapple peri peri
sauce, pickled fennel and Cipollini onions*

Pescado Del Día (GF)

*Crispy skin Barramundi fillet served with a tomato sugo
alla Sicilian and braised turnips*

Serves with

Brócoli (V, VO & GFO)

*Fried broccoli with anchovy butter,
pangrattato and Grana Padana*

Ensaladas des Verduras (V, VO & GF)

*Garden salad of cos lettuce, cucumber
with vinaigrette*

Papas Fritas (VO)

Traditional steak cut chips with house seasoning

Dessert

Churros

Traditional fried sweet pastries with a milk chocolate sauce

(I) All seafood in the dish is imported

(I) All seafood in the dish is imported