

STARTERS

Totopos \$12 (VGO, GFD, DFD)

Corn chips w/ choice of dip:
guacamole or soy sauce cream cheese

Empanadas \$8 (GF, VO)

Crispy corn dough, stuffed with
choice of beef or cheese

Patatas Bravas \$13 (V)

Crispy potato wedges, chipotle aioli,
sour cream, jalapeños

Chicharrón \$18 (GF, DF)

Crispy pork belly w/ pineapple and jalapeño jam

Arancini \$8 (V)

Three cheese rice balls
w/ chipotle aioli

Arepas \$12 (GF, DFD)

Two Colombian white corn cakes topped
with melted cheese and juicy brisket

Crispy Jalapenos \$14 (V)

Stuffed w/ herbed
philadelphia cheese

Gambas \$16 (GF)

King prawn, parsley butter & green leaves

Ceviche \$23 (GF, VO)

Salmon sashimi w/ citrus tiger milk, samphire,
zucchini, spanish onion & pepitas

TACOS \$9

Brisket (DF, GFD)

48h slow cooked brisket, spanish onion,
jalapeños, coriander

Chicharrón (DF, GFD)

Pork belly, sweet potato, Spanish onion,
salsa verde, coriander

Chicken (DFD, GFD)

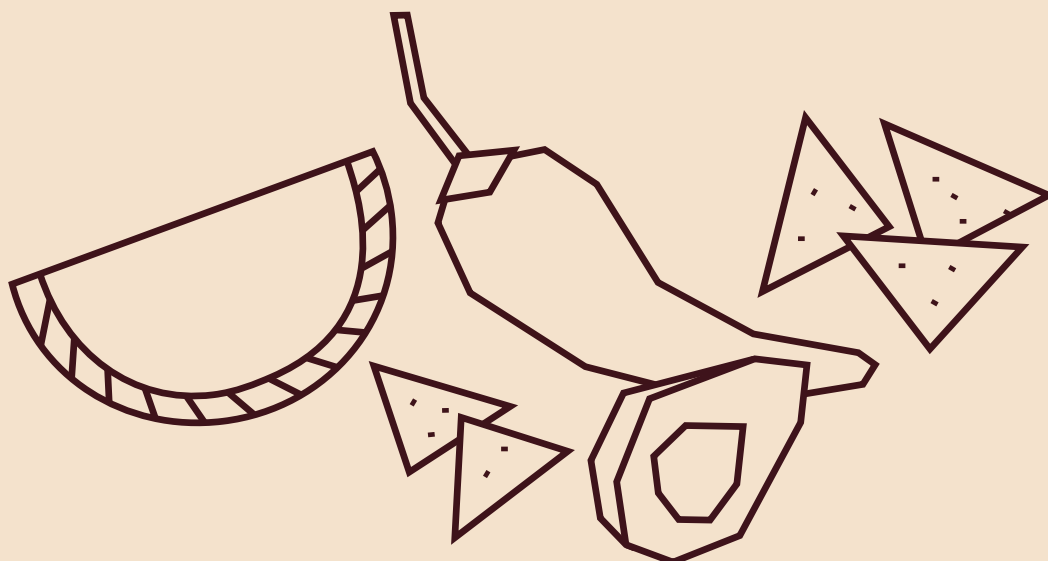
Chipotle honey chicken, pico de gallo,
lettuce, mexican cheese.

Lamb (DFD, GFD)

24h slow cooked lamb shoulder,
feta, cucumber, chimichurri

Eggplant (DFD, GFD)

Fried eggplant, sour cream,
corn, pickled cabbage



MAINS

Eggplant Gratin \$29 (V, GF)

Baked eggplant, salsa roja, Mexican cheese, feta, roasted pepitas

Bondiola \$38 (GF)

24h slow cooked pork neck, creamy risoni, cherry tomatoes, pineapple.

Cachapa Arepa & Steak \$42 (GF)

Sweet corn crepe stuffed w/ smoked fior di latte with black angus rump steak & chimichurri

Pollo A La Brasa \$36 (GF)

Marinated chicken Maryland, mash potatoes, caramelised carrots, broccolini & red wine jus

Carne Asada \$39 (DFD)

Black angus rump steak w/ seasonal vegetables, chimichurri & red wine jus

Salmon \$42 (GF)

Pan seared salmon, Andean quinoa, broccolini, mix leaves

SIDES \$8

Green Salad (GF, DF, V)

Mixed leaves, pickled onion dressing & pico de gallo

Papas Fritas (V)

Seasoned crispy fries

Quinoa (GF, V)

Andean quinoa finished with a touch of butter and coriander

Potato Puree (GF, V)

Our classic buttery mashed potatoes

DESSERT

Churros \$12 (V)

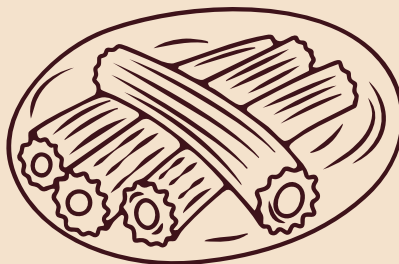
Crispy churros w/ cinnamon sugar & dulce de leche

Chapolera \$14

Coffee infused cheesecake, cookie crumble, orange wedges

Merengon \$14 (V, GF)

Baked merengue, macerated berries, peach, guava gel, Chantilly



Please note groups of 6 people or more will incur a 10% service charge

A 10% surcharge will apply on Sundays and a 15% surcharge will apply on Public Holidays.

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten.

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.