

STARTERS

Salmon Ceviche \$23 (GF)

Cured salmon marinated in a coconut and citrus sauce and parsley oil

Chicken Ribs \$17

Deep fried crispy chicken ribs with spicy guava ketchup

Pulpo a la Parrilla \$26 (GF)

Argentinian style grilled octopus tentacle with salsa rojo and side salad

Provoleta \$18 (V)

Argentinian style grilled provolone cheese served with grilled baguette and chimichurri

Gambas \$18

Prawns cooked in garlic and chilli butter served with grilled baguette

Patatas Bravas \$13

Fried potatoes tossed in chipotle mayonnaise and topped with smoked sour cream, jalapeños and coriander

Anticuchos de Pollo \$18 (GF)

Peruvian style chicken skewers served with salsa verde

Totopos w/ Guacamole \$12 (GF,V,VG)

House made nachos with a side of guacamole

Loaded Totopos \$18 (GF)

Home-made nachos topped with chilli con carne, cheese, jalapeños and coriander



TACO PLATE \$25

3 Tacos. Choice of either:

Chipotle Honey Chicken (GFO)

With cheese, lettuce, and pico de gallo

Beef Brisket (GFO)

48 hour slow cooked pulled beef brisket with cheese, jalapeños, and onions

Fried Fish

With creamy slaw, salsa rojo, and coriander



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.

GF = GLUTEN FREE | GFO = GLUTEN FREE OPTION | V = VEGETARIAN | VO = VEGETARIAN OPTION | VG = VEGAN

MAINS

Fajitas \$38 (GFQ)

Classic chicken fajitas with stir-fried capsicum and onions, served with tortillas, guacamole and sour cream

Eggplant Gratin \$30 (GF, V)

Grilled and baked eggplant served with cheese, salsa rojo, pico de gallo and pepitas

Pescado Encocado \$44 (GF)

Pan fried barramundi served with mash potatoes in a fragrant Peruvian coconut sauce

Cachapa Rump 250g \$46* (GF)

Venezuelan corn pancake with smoked cheese and grilled rump steak

Lomo Saltado Rump 250g \$40* (GF)

Grilled rump steak with Peruvian style stir-fried vegetables and shoestring fries

*Steak Upgrade MB4 Wagyu Rump +\$18

Upgrade your steak to an MB4 wagyu rump

SHARING PLATES

Asado Platter \$70* (GF)

Argentinian style BBQ platter served with chorizo sausage, chicken skewers and 300g pork cutlet. Served with corn ribs, slaw, salsa verde and chimichurri plus 1 more sauce of choice

*Upgrade pork to steak rump +\$4

Parrilla Platter \$78* (GF)

Argentinian style BBQ seafood platter served with salmon on avocado sour cream sauce, grilled octopus with salsa roja, garlic and chilli prawns, mixed leaves, slaw and corn ribs

SIDES \$9EA

Mash (GF,V) | Fries (V,VG) | Corn Ribs (GF,V) | Slaw (GF,V) | Quinoa Salad (GF,V,VG)

SAUCES \$4EA

Salsa Verde | Salsa Roja | Spicy Hot Sauce | Guacamole | Chimichurri
Smoked Sour Cream | Chipotle Mayonnaise | Avocado Sour Cream

DESSERT

Churros \$12 (V)

Classic fried churros served with a choice of dulce de leche or chocolate sauce

Alfajores \$16 (V)

Argentinian corn biscuit sandwich filled with dulce de leche and topped with chocolate, served with vanilla ice cream

Chocolatorta \$16 (V)

House made chocolate and dulce de leche cake. Add on vanilla ice cream +\$6