



SMALL PLATES

Spiced Chickpeas & Smoked Olives \$12
GF / DF / V / VE

Fried Squid
Spicy habanero & Coffee salt
Roasted garlic aioli \$22
GF / DF

Guacamole
Avocado, Serrano chilli, red onion,
Lime, coriander, pistachio crumble,
Golden tortilla chips \$17
GF / DF / V / VE

Sydney Rock Oysters
Ponzu, coriander oil, salmon roe
Half Dozen \$37
Dozen \$56
GF / DF

Twice Spiced Tequila Chicken Wings
With chipotle crema \$22
GF

Garlic & Serrano Chilli Prawns
Flamed with tequila, lime & served
With grilled sourdough \$29

Arancini
Pumpkin, spinach & feta risotto
Balls served with roasted garlic
Aioli, parmesan cheese & truffle oil \$21

Ceviche
Market fish, spicy coconut base, chilli
Cucumber, Spanish onions, peanuts
Salmon roe, black sesame seeds \$29
GF / DF

South Coast Mussels
Roasted Cherry tomato Tequila broth
Finished with gaucho butter, sourdough \$29

Scorched Corn, Manchego & Jalapeño Hummus
Toasted chickpeas, warm honey,
Extra virgin olive oil & golden
Tortilla chips \$17
GF / V



LARGE PLATES

All proteins are cooked over the Argentinian style
parrilla grill

Silver Fern NZ Black Angus Rib eye
Ancho chilli butter, chimichurri
Jus 400grms \$52
Please allow 45mins cooking time 1KG \$130

Wood Fired East Coast Lobster
Gaucho butter, Smoky Paprika Bechamel H \$89
F \$159

Market Fish
Please ask your server \$40

Braised Beef Short Rib
Guajillo chilli & soy dressing, charred
broccolini, kewpie, crispy eschalots \$42
GF / DF

Wood Fired Lamb Cutlets
Burnt pumpkin & miso puree, agrodolce \$41
GF

Sliders
Twice spice fried chicken, chimichurri
Chipotle Mayonnaise & slaw
Served on a brioche bun \$22

Agave & Chipotle Roasted Cauliflower
Coriander whipped feta, pomegranate,
Cashews, pickled Spanish onions \$31
GF / V

Peruvian Roasted Chicken
Mole, tortillas, grilled lemon \$38
GF/DF

Roasted Pumpkin
Salsa Morita, herb salad, pear, pomegranate
Hazelnuts, pickled Spanish onions
Chilli Butter \$31
GF / V / VE / VEO

**PLEASE ASK YOUR SERVER FOR THIS WEEKS
ADDITIONAL 'CHEF'S CREATION'**



TACOS

Steak & Prawns
Smoky paprika bechamel, pickled onions
Wood fired pimentos salsa \$28

Lamb Shoulder
Burnt mint Yoghurt, Coriander, mint &
Lime Gremolata, pomegranate pickled
Onions \$19
GF

Beef Brisket
Smoked eggplant, kewpie, house pickles \$19
GF/DF

Crispy Chicken
Habanero Chilli & pineapple salsa
Cucumber & Chipotle Mayonnaise \$19
GF / DF

Jalapeño & Coriander Glazed Cauliflower
Avjar, Wood fired pimentos salsa, Feta \$19
GF / V / VEO

Flash Fried Salmon
Crispy spiced salmon, smoked red
Chimichurri, kewpie & pickled ginger \$28
DF

Each serve consists of two tacos

**Please note Steak-Prawn & Flash Fried Salmon
tacos are EXCLUDED from our Wednesday
evening \$7 taco offer**



SIDES

Patatas
Wagyu tallow cracked potatoes sea salt
Smoky Paprika bechamel \$15

Cabbage Salad
Cabbage red/white, chilli, mint
Radicchio, roquette, baby peas & eshallots
Roasted sesame seed dressing
Hazelnuts \$18
GF / V / VE / DF

BBQ Corn Ribs
Chilli lime salt, kewpie & Manchego \$15
GF / DFO / V / VEO

Wild Fries
Chica Chica spicy salt
Smoked chipotle aioli \$13
DF / V / VEO

Spicy Tequila Honey Brussel Sprouts
Finished with roasted macadamia \$15
GF / DF / V

FOR OUR YOUNGER GUESTS

FISH & CHIPS
NUGGETS & CHIPS
BEEF & CHEESE TACOS \$17

Includes a drink & ice cream