

NIBBLES

Gordal Olives & “Boquerones”	14
Freshly Baked Baguette, Sourdough, Focaccia, Chipa & Smoked Charcoal Butter	14
Iberico Paleta Croqueta , Chipotle Salsa & Cuban Oregano 2pc	12
Argentinian Spring Rolls, Pig Ears, Padron Pepper, Piquillo, Coriander & Ponzu Mayo	14

EMPANADAS

Carne Hand Cut Beef, Grilled Capsicum, Eggs, Confit Onion & Gordal Olives	5
Jamón & Queso Provolone Cheese & Smoked Ham, Confit Onion & Pimento	5
Pollo Chicken, Chorizo, Confit Onion, Grilled Lemon, Purple Potato & Sage	5
Maíz Grilled Smoked Sweet Corn, Confit Onion, Buffalo Mozzarella & Basil	5

STARTERS

Provoleta Provençal, Fermented Tomato, Fresh Herbs, Honey & Pimento	22
“Simply Naked” 300g Artisano Burrata, Smoked Salt, Champagne vinegar, Olive Oil & Chive	32
Lamb Chorizo, Saffron Couscous, Romesco Sauce & Pine Nuts	27
“Bomba Arroz Verde”, Argentinian Prawn, Scallop Tartare, Manchego & Spiced Mix Leaves	27
Pulpo A La Braca, “Crema De Aji”, Guindillas Pepper, Sundried Tomato, Tarragon Emulsion & Infused oil	36
Guajillo cured yellowtail Ceviche, “Leche De Tigre”, Padron chili, Radish, Avocado, Corn & Spiced Oil	26

DESSERTS

“Dulce De Leche” Bunyols De Vent & Banoffee Ice Cream	16
Dark Chocolate Fondant, Salted Caramel, Spiced Pickled Plum, Crumble & Avocado Yuzu Ice Cream.	19

WOOD & COAL FIRED



Our beef is carefully selected, grass-fed & imported directly from Argentina, Australia, New Zealand, USA & Japan.

Bife de Lomo Beef Fillet Steak Argentina 300g	80
Ojo de Bife Rib Eye Steak Argentina 300g	70
Solomillo Sirloin Steak Australia 300g	70
Hanging Tender Mbs 3+ USA 300g	65
The Meat Feast Rib Eye, Fillet, Sirloin, Hanging Tender 1.2kg (for 2-4 persons)	245
Tasmanian OP RIB MS7+ (1kg+) per 100g	24
Bone-In Vintage Galiciana Striploin Aged 38 days Mbs 3+ Australia 400g	145
Sauces Chimichurri or Peppercorn	5
The Beef & Foie-Gras Burger Lettuce, Bbq Onion , dried Tomato, provolone, Bacon & Gherkin	29
Grilled Murray Cod, Orzo Verde, Citrus & Leche De Tigre	60

SIDES

Hand Cut Chips “Provençal”	10
Roast Cauliflower, Pine Nuts, Raisins & Pistachio Pesto	17
Charred Broccolini, Anchovy , Seeds & Chorizo Chimichurri	25
Traditional Garden Leaves	12

Espresso Martini Crème Brulee & Brown Sugar Ice Cream	19
Ice Cream	8