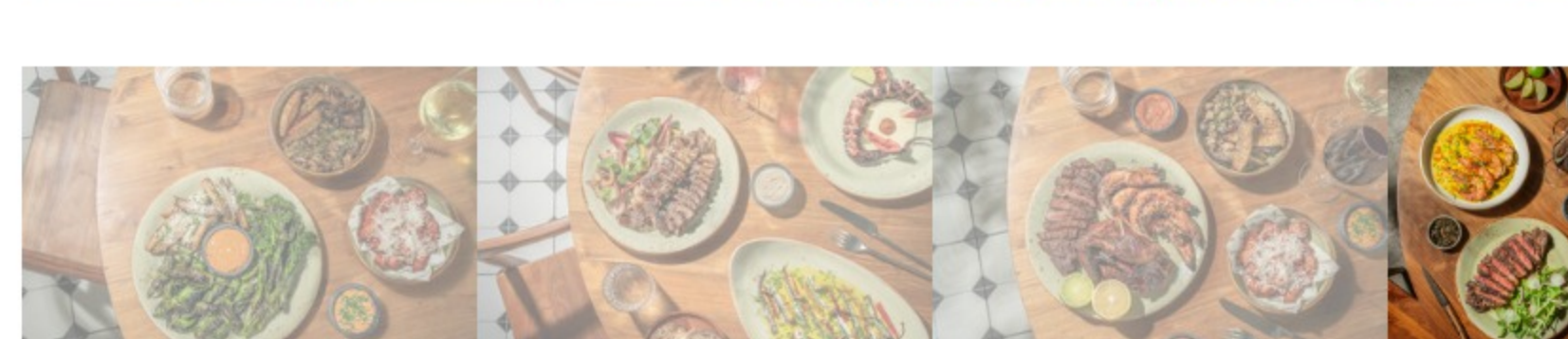
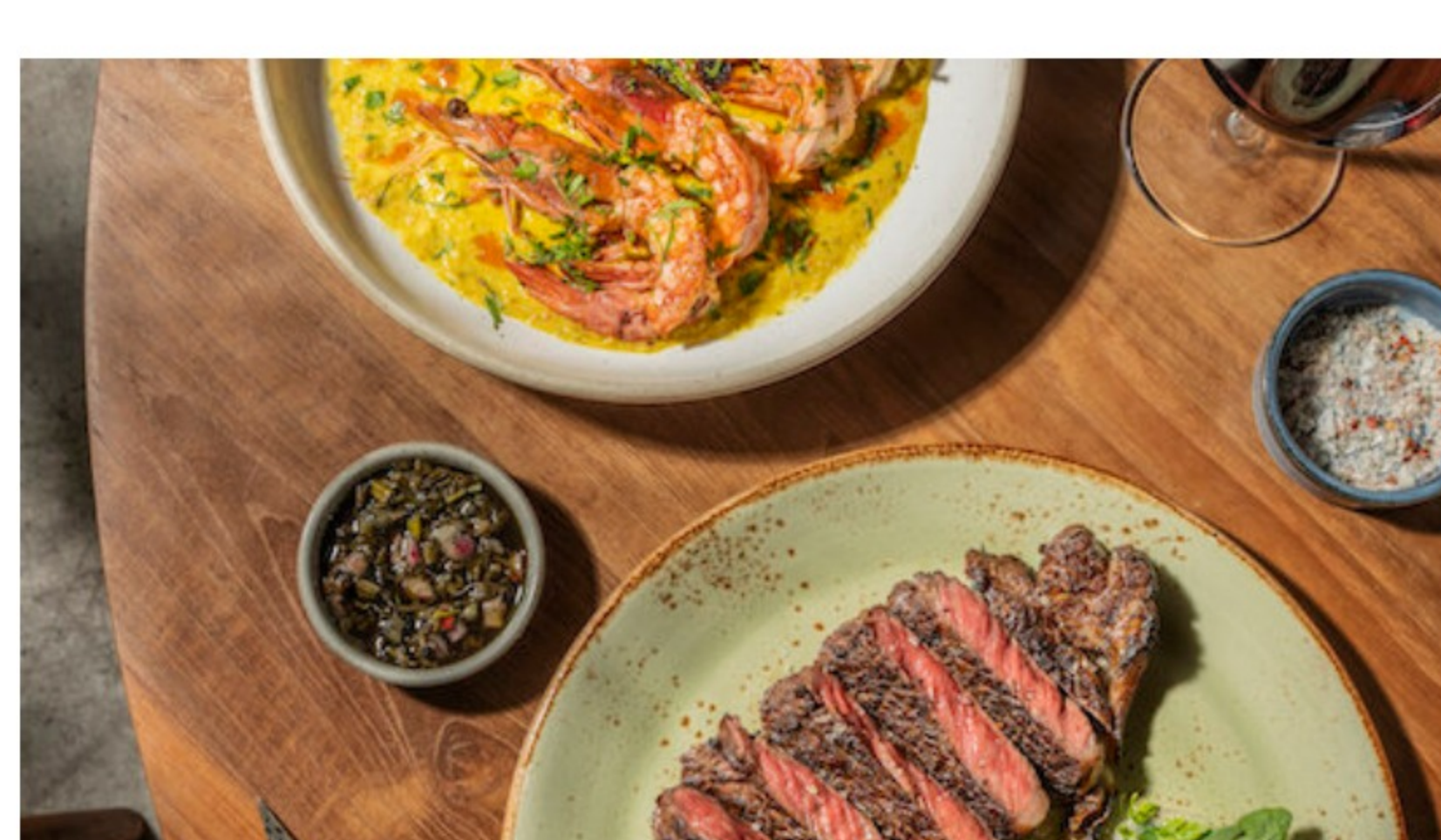




## GRILL MENU

With the Argentinian Asador at its heart, Panamericana specialises in farm-to-fire cuisine, offering succulent grilled, roasted & charred premium meats, seafood, greens and grains that are typical of the North, Central & South Americas.

The menu is a gourmand's journey brought to life with the best flavours of the regions located along the impressive Pan-American Highway.



## LUNCH & DINNER

Available on: Monday - Thursday, 12pm-3pm | Friday - Sunday, 5pm-9:45pm Last Order

### SMALLS

<b>Panamericana Sourdough</b> Bordier Butter, Citrus Salt, Arbequina Olive Oil	10	<b>Mexican Chorizo</b> Pistachio Romesco, Pink Peppercorns	18	<b>Burrata (V)</b> Kale Crisps, Pickled Grapes, Balsamic Vinaigrette, Walnuts	30
<b>Panamericana Sourdough Loaf</b> For Takeaway	16	<b>Uncle Charles Fried Chicken Sliders (2)</b> Brioche, Roquefort Mayo, Hot Sauce	24	<b>Blackmore Carne Asada Tacos (2)</b> MBS 9+ Wagyu, Mexican Crema, Salsa, Garlic Mojo	34
<b>Charred Parsnip (V)</b> Fennel Cream, Hazelnut, Nutmeg, Dill	22	<b>Argentinian Empanadas (V)(2)</b> Charred Leeks, Corn, Potatoes, Monterey Jack, Sumac Ranch	16		
<b>Argentinian Red Prawn Crudo</b> Tiger's Milk, Prawn Oil, Coconut Cream, Coriander	42	<b>Peruvian Ceviche</b> Japanese Amberjack, Chilli, Coconut Milk, Papaya, Coriander	32		

### BIGS

<b>Charred Butternut Squash (V)</b> Butternut Puree, Salsa Macha, Seed Mix, Frisée	32	<b>Octopus Tentacles</b> Chilli & Seaweed Glaze, Black-Eyed Pea Puree, Charred Chimichurri, Honey Buckwheat	54	<b>Lamb Al Asador</b> 67 (300g) / 34 (150g) South American Inspired; 7-Hour Wood-fired with Chilli, Thyme, Rosemary & Garlic	
<b>Colombian Chicken</b> 64 Whole / 32 Half Chilli Glaze, Salsa Roja Picante		<b>Kurobuta Pork Collar</b> Ham Hock Jus, Buttermilk Fennel Salad	54	<b>Canadian Black Cod</b> Chipotle & Chicken Jus, Brussels Sprout, Capers	67
<b>Wild-Caught Green Tiger Prawns (4)</b> Brazilian Vatapa, Dende Oil, Coriander	54				

### SALADS & SIDES

<b>Patatas Bravas (V)</b> Manchego, Paprika, Chipotle Aioli	15	<b>Charred Cauliflower Florets (V)</b> Cauliflower Puree, Salsa Verde, Almond	18	<b>Wood-Fired Padron Peppers (V)</b> Chilli Citrus Salt	15
<b>Cubano Baby Corn (V)</b> Sriracha Mayo, Cotija, Chives	16	<b>Wild Mushrooms (V)</b> Celeriac & Cremini Cream, Parsley	20	<b>California</b> Romaine Lettuce, Pistachio Emulsion, Queso Fresco, Crispy Bacon	25

### SWEETS

<b>Churros</b> Arequipe	14	<b>PanAm Cotta</b> Panna Cotta, Mango Coulis, Mixed Berries, Salted Caramel Crunch, Mint	15	<b>Chocoffee</b> Coffee Cake, Chocolate Cremoso, Yuzu, Espresso Ice Cream	15
<b>Banana Mille Feuille</b> Puff Pastry, Banana Custard, Caramel	14				

## LONG LUNCH

Available on: Friday - Sunday, 12pm-4pm (Last order 3:45pm) | Dinner menu will be served at 5pm onwards

### DIY PLATTERS

<b>Wild-Caught Green Tiger Prawns (2)</b> Garlic Mojo	26	<b>Colombian Chicken</b> 64 Whole / 32 Half Chilli Glaze, Salsa Roja Picante		<b>Patatas Bravas (V)</b> Manchego, Paprika, Chipotle Aioli	15
<b>Mexican Chorizo</b> Pistachio Romesco, Pink Peppercorns	18	<b>Kurobuta Pork Collar</b> Ham Hock Jus, Buttermilk Fennel Salad	54	<b>Wood-Fired Padron Peppers (V)</b> Chilli Citrus Salt, Zest	15
<b>Lamb Al Asador</b> 67 (300g) / 34 (150g) South American Inspired; 7-hour Wood-fired with Chilli, Thyme, Rosemary & Garlic		<b>Cubano Baby Corn (V)</b> Sriracha Mayo, Cotija, Chives	16		

### PLATES

<b>Panamericana Sourdough</b> Bordier Butter, Citrus Salt, Arbequina Olive Oil	10	<b>Peruvian Ceviche</b> Japanese Amberjack, Chilli, Coconut Milk, Papaya, Coriander	32	<b>California</b> Romaine Lettuce, Pistachio Emulsion, Queso Fresco, Crispy Bacon	25
<b>Panamericana Sourdough Loaf</b> For Takeaway	16	<b>Charred Parsnip (V)</b> Fennel Cream, Hazelnut, Nutmeg, Dill	22	<b>Coal-Roasted Eggplant (V)</b> Garlic Miso, Olive Caramel, Puffed Buckwheat	22
<b>Argentinian Empanadas (V)(2)</b> Charred Leeks, Corn, Potatoes, Monterey Jack, Sumac Ranch	16	<b>Burrata (V)</b> Kale Chips, Pickled Grapes, Balsamic Vinaigrette, Walnuts	30	<b>Guacamole &amp; Chips (V)</b> Cotija Cheese, Chilli Citrus Salt, Lemon	15
				<b>Wild Mushrooms (V)</b> Celeriac & Cremini Cream, Parsley	20

### LARGE PLATTERS

<b>Julio's Favourites</b> 158 for 2-3 people Wild-Caught Green Tiger Prawns 3pcs, 1/2 Colombian Chicken, Kurobuta Pork Collar, Patatas Bravas, Wild Mushrooms		<b>Taste of Panamericana</b> 888 for 8 people Starters: Guacamole & Chips (2 sets), Whole House Flatbreads (2), Argentinian Empanadas 8pcs   Platter: Wild-Caught Green Tiger Prawns 8pcs, Whole Colombian Chicken, Lamb Al Asador, Charred Octopus Tentacles, Padron Peppers, Patatas Bravas   Main: Butcher's Cut 1Kg+, Served with Wild Mushrooms & California   Dessert: Churros 8pcs		<b>Rina's Farm (Vegetarian)</b> 52 Charred Cauliflower, Wild Mushrooms, Padron Peppers, Baby Corn, Patatas Bravas, Charred Herb Salsa	
<b>Lo's Diet</b> 398 for 4-5people Guacamole & Chips, Peruvian Ceviche, Argentinian Empanadas 5pcs, Wild-Caught Green Tiger Prawns 5pcs, Whole Chicken, Lamb Al Asador, Charred Octopus Tentacles, Padron Peppers, Patatas Bravas, Wild Mushrooms					

### SWEETS

<b>Churros</b> Arequipe	14	<b>PanAm Cotta</b> Panna Cotta, Mango Coulis, Mixed Berries, Salted Caramel Crunch, Mint	15	<b>Chocoffee</b> Coffee Cake, Chocolate Cremoso, Yuzu, Espresso Ice Cream	15
<b>Banana Mille Feuille</b> Puff Pastry, Banana Custard, Caramel	14				

## 2-HOUR FREE FLOW

AVAILABLE ALL WEEK

HOUSE WINES • BEERS  
PROSECCO • HOUSE SPIRITS

\$98<sup>++</sup>

Prices exclude local government taxes & 10% staff gratuity.

## 2-HOUR FREE-FLOW

Grab a ticket to our 2-hour bottomless tipples of house wines, beers, prosecco and house spirits paired with scrumptious feasts and the best views of your life –and the best way to start any day, in our opinion. See you on our clifftop.

No extensions. Management maintains the right to refuse entry or service to any intoxicated people and will be asked to leave the premises immediately.

Not valid during events or with any other promotion or offer.