



M E N U

LOOK NO FURTHER.
WE'VE GOT IT FROM HERE.
CHEF'S SELECTION \$65PP

Potato & Black Bean Empanada w/ chipotle.....	\$6
Scallop Ceviche w/ passionfruit & yellow chilli*.....	\$18
Snapper Ceviche w/ coconut, coriander & cumin*.....	\$17
Fried Avocado w/ sweet corn salsa & chilli*.....	\$15
Jamon & Buffalo Mozzarella arepa w/ tomato salsa*.....	\$14
Grilled Sweet Corn w/ spiced butter & manchego (4)*.....	\$12
Green Beans w/ salsa picante, olive & tomato*.....	\$14
Burnt Broccoli w/ white bean, garlic & sherry vinegar*.....	\$14
Salt Baked Carrots w/ sour cream & yellow chilli*.....	\$14
Crispy Potatoes w/ garlic & parsley butter*...\$12	
Smashed Cucumber, radish & spring onion salad*.....	\$12
Bullhorn Pepper "tamale" w/ tomatillo*.....	\$18
Chorizo*.....	\$15
Ravens Creek Pork Belly w/ stone fruit salsa*.....	\$28
Baked Market Fish w/ tomato & chilli escabeche*.....	\$MP
Roasted 1/2 Chicken w/ Peruvian "Brasa" marinade*.....	\$32
Hopkins River Sirloin 250gm*.....	\$35
Sher Wagyu rum cap MS7 350gm*.....	\$55
Chef's Cut*.....	\$MP

* is or can be made gluten free

if you have a dietary requirement or preference please inform staff as not all ingredients are listed on the menu

D E S S E R T S

Vanilla Flan w/ dark chocolate ganache & hazelnut*.....	\$15
Almond & citrus Panna Cotta w/ cherry & orange*.....	\$15
Pineapple & Mango w/ whipped coconut & almond praline*.....	\$15

L I Q U I D D E S S E R T S

Espresso Martini.....	\$18
Penfolds Grandfather Tawny Port.....	\$10
1990 toro Albala Pedro Ximenez.....	\$20
Te Birlou.....	\$10
2017 Wines x Sam 'The Halo Effect' late harvest viognier.....	\$11
Old Fashioned.....	\$18
Amaro Montenegro.....	\$10