

## MENU

LOOK NO FURTHER,  
WE'VE GOT IT FROM HERE.  
**CHEF'S SELECTION 79pp**

|  |    |
|--|----|
| Mushroom, olive and currant empanada<br>w Peruvian black mint.....         | 7  |
| Patacones w green romesco .....  | 12 |
| Arepa w nduja, ricotta, honey and pink peppercorn.....                     | 15 |
| Pão de queijo w prawn (AUS), lemon and chives.....                         | 22 |
| Cured salmon (AUS) w makrut lime coconut,<br>jalapeño and macadamia .....  | 30 |
| Snapper (AUS) ceviche w smoked tomato<br>aguachile, avocado and corn ..... | 28 |
| Grilled corn w spiced butter and ricotta salata .....                      | 20 |
| Grilled broccoli w ajo blanco and corn-nut chilli oil .....                | 20 |
| Fried Brussels sprouts w saffron<br>celeriac and onion, chilli jam .....   | 20 |
| Iceberg lettuce and cucumber salad<br>w pancetta and gruyere crumb .....   | 18 |
| Crispy potatoes w garlic and parsley butter.....                           | 18 |
| Roast pumpkin w green molé and spiced pepitas.....                         | 28 |
| Grilled chorizo w heirloom potato,<br>yellow chilli and olive.....         | 30 |
| Crispy skinned Barramundi (AUS)<br>w Moqueca and plantain crisps .....     | 45 |
| Crispy pork belly w black bean, farofa and orange.....                     | 55 |
| Roast half chicken w Peruvian marinade.....                                | 40 |
| Lamb backstrap w onion, tomato and red molé.....                           | 52 |
| 250gm Hopkins River sirloin .....  | 42 |
| 350gm Sher Wagyu rump cap .....  | 75 |

## DESSERTS

|   |    |
|---|----|
| Vanilla flan w dulce de leche and almonds.....                | 18 |
| <i>Pairs well with Toro Albala Pedro Ximenez</i>              |    |
| Chocolate empanada w vanilla ice cream.....                   | 18 |
| <i>Pairs well with NODO Coffee Tequilana</i>                  |    |
| Fried arepa w caramelised<br>apple and rhubarb sorbet .....   | 18 |
| <i>Pairs well with Le Birlou Apple &amp; Chestnut Liqueur</i> |    |

## LIQUID DESSERTS

|   |    |
|---|----|
| Toro Albala Pedro Ximenez .....                                       | 32 |
| <i>Montilla-Moriles, Spain</i>  |    |
| Autonomy Davo Plum Aperitivo Bitters .....                            | 14 |
| <i>Australia</i>  |    |
| Rooster Rojo Smoked Pineapple Tequila .....                           | 14 |
| <i>Mexico</i>   |    |
| Old Fashioned .....   | 22 |
| <i>Whiskey, Sugar, Bitters</i>  |    |
| Espresso Martini.....   | 25 |
| <i>Kraken Rum, Kahlua, Coffee</i>                                     |    |
| Midnight Monkey.....  | 25 |
| <i>Reposado Tequila, Mezcal,<br/>Banana Liqueur, Licor 43, Kahlua</i> |    |
| Luxardo Limoncello.....   | 12 |
| <i>Italy</i>  |    |
| Oakdene Late Harvest Riesling .....                                   | 16 |
| <i>Bellarine, Victoria</i>  |    |
| Fonesca Tawny Port .....  | 12 |
| <i>Portugal</i>   |    |
| Lobo Quince Gin Liqueur.....  | 14 |
| <i>Adelaide Hills</i>   |    |
| Autonomy Walnut Liqueur .....   | 14 |
| <i>Australia</i>  |    |
| Fig Gin .....   | 14 |
| <i>Adelaide Hills</i>   |    |
| Naked Possum Amaretto .....   | 14 |
| <i>Melbourne, Victoria</i>  |    |
| Le Birlou Apple & Chestnut Liqueur .....                              | 14 |
| <i>France</i>   |    |

## VEGAN MENU

LOOK NO FURTHER,  
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**VEGAN CHEF'S SELECTION 65pp**

|  |    |
|--|----|
| Patacones w green romesco .....  | 12 |
| Arepa w avocado, black bean, Peruvian mint and corn.....                     | 15 |
| Compressed watermelon w makrut lime<br>coconut, jalapeño and macadamia ..... | 28 |
| Silken tofu w smoked tomato aguachile, avocado and corn .....                | 26 |
| Grilled corn w spiced butter and "cheese" .....                              | 20 |
| Grilled broccoli w ajo blanco and corn-nut chilli oil .....                  | 20 |
| Fried brussels sprouts w saffron<br>celeriac and onion chilli jam .....      | 20 |
| Roast pumpkin w green molé and spiced pepitas.....                           | 28 |
| Iceberg lettuce and cucumber salad<br>w lemon dressing and pangrattato.....  | 18 |
| Crispy potatoes w garlic and parsley "butter".....                           | 18 |

## DESSERT

|   |    |
|---|----|
| Fried arepa w caramelised apple and rhubarb sorbet .....      | 18 |
| <i>Pairs well with Le Birlou Apple &amp; Chestnut Liqueur</i> |    |





ALMA