

MENU

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

Sweet corn and provolone empanada with chipotle mayonnaise ...	7
Salted snapper (AUS) croquette with lemon mayonnaise	4.5
Patacones with romesco.....	15
Grilled jalapeño with cream cheese, guindilla and jamon	26
Snapper (AUS) ceviche with smoked tomato aguachile, avocado and corn.....	30
Tuna (AUS) tartare with aji amarillo, plantain crisps and fried curry leaf	28
Grilled corn with spiced butter and ricotta salata	20
Grilled broccoli with ajo blanco and corn nut chilli oil ...	22
Crispy potato with garlic and parsley butter.....	19
Iceberg salad with radish, dill and sour cream dressing	17
Roasted sweet potato with quinoa hummus and salsa verde	22
Baked polenta with eggplant, chilli and parmesan	28
Grilled chorizo with white bean, salsa roja, preserved lemon and celery	30
Barramundi with escabeche and soft herbs.....	40
Roast 1/2 chicken in Peruvian marinade.....	42
Braised pork scotch with molé poblano and sweet potato crisps.....	45
250gm Provenir sirloin.....	45
350gm Sher Wagyu rump cap	80
500gm Hopkins River Scotch fillet	120

DESSERTS

Quindim, Brazilian coconut and egg custard with lemon scented gum ice cream and ruby grapefruit	18
<i>Pairs well with Autonomy Davo Plum Aperitivo Bitters</i>	
Coconut rice pudding with rhubarb pureé, apple sorbet and honeycomb	16
<i>Pairs well with Le Birrou Apple & Chestnut Liqueur</i>	
Vanilla flan with dulce de leche and almond.....	18
<i>Pairs well with Toro Albala Pedro Ximenez</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>	
Luxardo Limoncello.....	12
<i>Italy</i>	
Oakdene Late Harvest Riesling	16
<i>Bellarine, Victoria</i>	
Fonessa 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 Birrou Apple & Chestnut Liqueur	14
<i>France</i>	
NODO Coffee Tequilana.....	14
<i>Hecho en Mexico</i>	

VEGAN MENU

LOOK NO FURTHER,
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VEGAN CHEF´S SELECTION 65pp

Patacones with romesco.....	15
Silken tofu ceviche with smoked tomato aguachile, avocado and corn	28
Compressed watermelon tartare with aji amarillo, plantain crisps and fried curry leaf.....	28
Grilled corn with spiced "butter" and "cheese"	20
Grilled broccoli with ajo blanco and corn nut chilli oil.....	22
Crispy potato with garlic and parsley butter.....	19
Iceberg salad with radish, dill and lemon dressing	17
Roasted sweet potato with quinoa hummus and salsa verde	22
Baked polenta with eggplant and chilli.....	28
Grilled avocado with molé poblano and sweet potato crisps.....	26

DESSERT

Coconut rice pudding with rhubarb pureé, apple sorbet and honeycomb	16
<i>Pairs well with Le Birrou Apple & Chestnut Liqueur</i>	



ALMA