

## MENU

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

Salted fish (AUS) croquette with lemon mayonnaise .....	4.5
Black bean and cheese Empanada with chipotle mayonnaise .....	7
Fried Arepa with Morcilla, cactus and Salsa Verde.....	16
Pattacones with Molé Almendrado .....	18
Snapper (AUS) ceviche with smoked tomato Aguachile, avocado and corn .....	30
"Causa de Camerones" Potato, prawn (AUS), avocado and egg .....	32
Grilled corn with coriander pesto and Manchego .....	18
Fried cauliflower with yellow chilli and provolone custard and fried shallot .....	22
Grilled broccoli with Ajo Blanco and corn nut chilli oil.....	25
Crispy potato with garlic and parsley butter.....	20
Iceberg and radish salad with sour cream dressing and dill .....	18
Roast butternut squash with green Romesco, goats cheese and maple roasted pepitas.....	28
"Anticucho" marinated beef skewer with herb mayonnaise .....	24
Grilled chorizo with eggplant and basil.....	30
Roast 1/2 chicken in Peruvian marinade.....	44
Braised pork scotch with Pasolé, sour cream, corn and coriander .....	46
Pan seared Barramundi (Aus) with tomato, preserved lemon and pickled fennel .....	42
Lamb back strap 300gm with garlic and sherry vinegar mushrooms and black rice.....	65
350gm Sher Wagyu rump cap .....	85

## DESSERTS

Sweet potato churros with chocolate ice cream and dulce de leche .....	20
<i>Pairs well with NODO Coffee Tequilana 14</i>	
Lemon gum flan with macadamia and white chocolate.....	18
<i>Pairs well with Oakdene Late Harvest Riesling 16</i>	
Coconut sago with rhubarb, apple and honeycomb .....	18
<i>Pairs well with Autonomy Davo Plum Aperitivo 14</i>	
Affogato with coffee and vanilla ice cream.....	10
<i>Or with a nip of either Frangelico, Kahlua, Licor 43, Baileys, Amaretto +10</i>	
Cartel Coffee.....	5
Australian Tea Masters .....	5

## LIQUID DESSERTS

Mini Espresso Martini .....	14
Full size Espresso Martini .....	25
<i>Kraken Rum, Kahlua, espresso coffee</i>	
Don PX Toro Alba 2021 45ML .....	32
Autonomy Davo Plum Aperitivo Bitters .....	14
<i>Australia</i>	
Rooster Rojo Smoked Pineapple Tequila .....	14
<i>Mexico</i>	
Luxardo Limoncello.....	12
<i>Italy</i>	
Lobo Quince Gin Liqueur.....	14
<i>Adelaide Hills</i>	
Boatrocker Green 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>	

## VEGAN MENU

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

Pattacones with Molé Almendrado .....	18
Fried arepa with garlic and sherry vinegar mushroom, avocado and Salsa Verde.....	10
Watermelon ceviche with smoked tomato Aguachile, avocado and corn .....	28
Grilled corn with coriander pesto and silken tofu .....	18
Fried cauliflower with yellow chilli coconut and fried shallots .....	20
Grilled broccoli with Ajo Blanco and corn nut chilli oil.....	25
Crispy potato with garlic and parsley "butter".....	20
Iceberg and radish salad with coconut cream dressing and dill .....	18
Grilled avocado with Pasolé, corn and coriander.....	32
Roast Butternut Squash with green Romesco, silken tofu and maple roasted pepitas.....	30

## DESSERT

Coconut sago with rhubarb, apple and honeycomb.....	18
<i>Pairs well with Autonomy Davo Plum Aperitivo 14</i>	



ALMA