

MENU

LOOK NO FURTHER,
WE'VE GOT IT FROM HERE.
CHEF'S SELECTION 85pp

Salted Snapper (AUS) Fritter w Lemon Mayonnaise	4.5
Cheese and Spinach Empanada w Salsa Roja.....	7
Fried Arepa w Black Bean, Salsa Verde, Avocado and Manchego	16
Patacones w Aji Amarillo and Provolone Custard	18
Snapper (AUS) Ceviche w Smoked Tomato Aguachile, Avocado and Corn.....	30
Jamon with Huacatay and Tuna (SPAIN) Tonnato, Capers and Pickled Cucumber	28
Grilled Corn w Coriander Pesto and Manchego.....	18
Brussels Sprouts w Honey, Smoked Paprika and Fried Shallots	22
Grilled broccoli w Sour Cream, Smoked Chilli Salsa and Pickled Mustard Greens	25
Crispy Potatoes w Garlic and Parsley Butter.....	20
Zucchini, Feta, and Pickled Onion Salad w Avocado Dressing and Spiced Pepitas	18
Confit Carrot w Coconut, Yellow Chilli and Olive.....	30
'Anticucho' Marinated Provenir Beef Skewer w Herb Mayonnaise	24
Grilled Chorizo w Saffron Aioli	28
Roast Half Chicken w Peruvian Marinade.....	44
Braised Pork Scotch w Pasole, Sour Cream, Corn and Coriander	46
Crispy Skinned Barramundi w Moqueca and Plantain Crisp	42
350gm Sher Wagyu Rump Cap	85

DESSERTS

Sweet Potato Churros w Milk Chocolate Ice Cream	20
<i>Pairs well with NODO Coffee Tequilana 14</i>	
Vanilla Flan w Dulce De Leche and Almonds	18
<i>Pairs well with Oakdene Late Harvest Riesling 16</i>	
Lemon Avocado Mousse w Coconut Sorbet and Macadamia Crumb...	18
<i>Pairs well with Crème Cherry Liqueur 15</i>	
Affogato w Coffee and Vanilla Ice Cream.....	12
<i>Or with a nip of either Frangelico, Kahlua, Licor 43, Baileys, Amaretto +12</i>	
Cartel Coffee	5
Australian Tea Masters	5

LIQUID DESSERTS

Respresso Martini.....	25
<i>Reposado Tequila, Cointreau, Kahlua, Salted Caramel, Espresso Coffee</i>	
Old & Rich	24
<i>Fernet Branca, Chambord, Pedro Ximenez</i>	
Don PX Toro Alba 2021 45ML	32
<i>Spain</i>	
Rooster Rojo Smoked Pineapple Tequila	14
<i>Mexico</i>	
Luxardo Limoncello.....	14
<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>	
Le Birlou Apple & Chestnut Liqueur	14
<i>France</i>	

VEGAN MENU

LOOK NO FURTHER,
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VEGAN CHEF'S SELECTION 65pp

Fried Arepa w Black Bean, Salsa Verde, Avocado and "Cheese"...	16
Patacones w Aji Amarillo and Coconut.....	18
Watermelon Ceviche w Smoked Tomato Aguachile, Avocado and Corn.....	30
Grilled Corn w Coriander Pesto and "Cheese"	18
Brussels Sprouts w Maple, Smoked Paprika and Fried Shallots	22
Grilled broccoli w "Sour Cream", Smoked Chilli Salsa and Pickled Mustard Greens	25
Crispy Potatoes w Garlic and Parsley "Butter"	20
Zucchini, "fetta", and Pickled Onion Salad w Avocado Dressing and Spiced Pepitas	18
Grilled Avocado w Moqueca and Plantain Chips.....	28
Confit Carrot w Coconut, Yellow Chilli and Olive.....	30

DESSERT

Lemon Avocado Mousse w Coconut Sorbet and Macadamia Crumb.....	18
<i>Pairs well with Crème Cherry Liqueur 15</i>	



ALMA