

MENU

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

Salted Snapper Fritter (AUS) w Lemon Mayonnaise	5
Cheese and Spinach Empanada w Salsa Verde.....	7
Patacones w Eggplant, Mango and Coriander Salsa.....	19
Fried Arepa w Buffalo Mozzarella and Salsa Macha	22
Snapper Ceviche (AUS) w Aji Amarillo, Avocado, and Purple Potato.....	32
Smoked Salmon (AUS) w Pickled Strawberry, Jalapeno, Pink Pepper and Goats Cheese	30
Grilled Corn w Chipotle Mayonnaise and Grana Padano.....	18
Heirloom Tomato Salad w Lime, Coriander and Pickled Onion	18
Grilled Broccoli w Cactus Salsa and Queso Panela	25
Crispy Potato w Garlic and Parsley Butter.....	20
Green Bean and Radish Salad w Currant Dressing and Crispy Shallots.....	19
Roast Cabbage w Corn Puree and Corn Nut Chilli Oil.....	28
Grilled Chorizo w Saffron Aioli	26
Grilled Morcilla w White Bean Ajo Blanco.....	28
Beef Milanese w Guindilla, Mustard and Herbs	35
Braised Pork Scotch w Pea Puree, Pickled Fennel and Corn.....	45
Crispy Skinned Barramundi (AUS) w Moqueca	43
Roasted 1/2 Chicken in Peruvian Marinade.....	46
Slow Cooked Lamb Rump w Barbacoa Sauce and Pickle Salad	65
350gm Sher Wagyu Rump Cap	86

DESSERTS

Tres Leche Tiramisu.....	20
<i>Pairs well Montenegro 14</i>	
Vanilla Flan w Dulce De Leche and Almonds.....	20
<i>Pairs well with Massenez Liqueur de Figue 14</i>	
Charred Pineapple with fermented chilli, macadamia crumb and Brazilian Lemonade Sorbet	20
<i>Pairs well with Mango Chinola Liqueur 16</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

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VEGAN CHEF'S SELECTION 65pp

Patacones w Eggplant, Mango and Coriander Salsa	21
Fried Arepa w Pea Puree, White Bean, Ajo Blanco and Salsa Macha	27
Jack Fruit Ceviche w Aji Amarillo, Avocado and Purple Potato	32
Grilled Corn w Chipotle and Tofu "Cheese"	18
Heirloom Tomato Salad w Lime, Coriander and Pickled Onion	18
Grilled Broccoli w Cactus Salsa and Tofu "Cheese".....	25
Crispy Potato w Garlic and Parsley "Butter"	20
Green Bean and Radish Salad w Currant Dressing and Crispy Shallots.....	19
Grilled Avocado w Moqueca and Pickle Salad.....	42
Roast Cabbage w Corn Puree and Corn Nut Chilli Oil.....	28

DESSERT

Charred Pineapple with Fermented chilli, macadamia crumb and Brazilian Lemonade sorbet	20
<i>Pairs well with Mango Chinola Liqueur 16</i>	



ALMA