

ASADO

\$150 SET MENU ~ SUITABLE FOR 4 & MORE GUESTS

Tapas ~ individual starters

Ostra: Pacific Oysters, guindilla & shallot dressing, lemon

Empanada de carne: Beef, mashed potato, Mapuche spice, preserved lemon

Vieira: Hervey Bay half shell scallop, Galician butter

Raciones ~ small share dishes

Tiradito de trucha: Ocean trout ceviche, coconut tigers milk, caramelised purple Congo potato, chipotle, coriander

Parrilla ~ BBQ shared

Tira de asado: O'Connor's (VIC) Argentinian style short rib

Parrilla ~ BBQ shared mains

Solomillo: 14 days dry aged Black Opal MS6/7 F1 Wagyu bone-in striploin

Cochinillo: Western Plains pork slow-cooked over the fire pit

Acompañamientos ~ shared sides

Ensalada de repollo: Green cabbage, fennel & kohlrabi slaw, smoked almonds, mint, salsa verde dressing

Zanahorias: Charred spiced carrots, yoghurt, pomegranate, pistachio crumb

Postre ~ individual dessert

Alfajor helado: Dulce de leche parfait, shortbread crumb, chocolate fudge sauce

Set menus are subject to changes dependant on availability of produce