



## À LA CARTE

### Our Nibbles

Wagyu Katsu Ox Tongue, Heirloom Tomato Fondue, Scallion, Jalapeno, Cilantro Vinaigrette	16
Bochinche Farm Sweet Corn & Red Deep Sea Crab Fritters, Ravigote Sauce	16
36 months Cebo De Campo Iberico Ham, Sourdough Focaccia, Sweet Onion, Criolla	16
Canasta De Pan Rye Sourdough, Pan De Queso, Bordier Butter	16

### Our Empanadas

Hand Cut Beef, Confit Onion, Grilled Capsicum, Eggs, Potato, Olives	5
Provolone Cheese, Smoked Ham, Confit Onion, Pimento	5
Grilled Corn, Confit Onion, Buffalo Mozzarella, Basil	5

### Our Starters

Classic Provoleta Cheese, Fermented Tomato, Honey, Fresh Herbs, Pimenton	26
Burrata Artisano, Champagne Vinegar, Olive Oil, Smoked Salt, Chive, Black Truffle Pearls	300g 32
Wild Snapper Ceviche, "Leche De Tigre", Pineapple, Avocado, Radish & Crispy Prawn	28
Galician Octopus A La Braca, Truffle Potato Foam, Cancha Corn, Sun-Dried Medley Tomato	36

### Our Cuts

Our beef is carefully selected, aged and cut in-house before being grilled on wood & charcoal.

<b>Black Label</b> Argentine Tenderloin 600+ Days Grass Fed 3 - 4 weeks Wet Aged	300g 80
<b>Black Label</b> Argentine Ribeye 600+ Days Grass Fed 3 - 4 weeks Wet Aged	300g 70
<b>Stockyard</b> Australian Black Angus Sirloin 200+ Days Grain Fed 3 - 4 weeks Wet Aged	300g 70
<b>Icon</b> Tasmanian Hanging Tender Wagyu MS4/5 300+ Days Grain Fed 3 - 4 weeks Wet Aged	300g 65
<b>A5 Satsuma</b> Japanese Wagyu Striploin, Fried Garlic, Champonzu Sauce 21 days Dry Aged	200g 155
<b>Robin Island</b> Australian Striploin Bone In MS7+ 500+ Days Grain Fed 32 days Dry Aged	500g 160
<b>Pardoo Beef</b> Wagyu Burger MS4+, BCC Sauce, Lettuce, Fermented Cucumber, Smoked Cheese 28 days Dry Aged	180g 29
<b>Murray Cod</b> on The Bone, Roasted Parsnip & Chestnut, Fried Sage, White Mushroom Gravy 10 days Dry Aged	250g 66

### Serves 2 - 4

<b>Vintage Galiciana</b> Australian Short Loin MS3+ 6 - 9 Years Grass Fed 35 days Dry Aged	1kg 180
<b>Pure Black</b> Tasmanian Full Blood OP Rib MS5+ 200+ Days Grain Fed 32 days Dry Aged	1kg 210
<b>Our Heavenly Meat Board</b> Ribeye, Tenderloin, Sirloin, Hanging Tender, Charred Padrón Peppers	1.2kg 230

### Our Sides & Sauces

Provençal Chips & Manchego	14	Bochinche Chimichurri	5
Spiced Grilled Corn & BBQ Sauce	14	Green Peppercorn	5
Charred Padrón Peppers	14	Bearnaise	5
Cauliflower & Chorizo Gratin	14		
Creamy Tuscan Mushrooms	14		
Mixed Greens	14		

### Our Sweets

Captain Morgan Rum Baba, Coffee Cream Diplomat, Preserved Berries, Peanuts Garrapiñadas	19
Espresso Martini Creme Brulee, Brown Sugar Ice Cream	19
Dark Chocolate Cheesecake, Cardamom Poached Pears, Blueberry Yogurt Ice Cream	19
Argentinian Doughnut & Dulce De Leche Y Helado De Vanilla	19
Cheese & Toast, Camembert - Blue Cheese - Goat Cheese - Cheddar	19
Ice Cream, Vanilla - Brown Sugar - Blueberry Yogurt - Popcorn	2 pc 12

Prices do not include prevailing gov tax & service charge

