

# Dinner



## STARTERS

<b>MIXED SPANISH OLIVES</b> with sourdough croutons	\$12
<b>JAMON SERRANO BOARD (gf)</b> sliced to order	\$28
<b>SWEET POTATO CRISPS (gf)</b> with avocado salsa	\$12
<b>HOUSE MADE SOURDOUGH</b> warmed with olive oil & sea salt	1/2   \$5 FULL   \$8

## CEVICHE

<b>OCEAN TROUT (gf)</b> cured with pink grapefruit & dressed with Peruvian chilli, avocado & radish	\$28
<b>AVOCADO &amp; PALMHEART (gf v vg*)</b> with sweet potato, pickled shallots, chilli & lime	\$20

## OYSTERS

<b>FRESH APPELLATION OYSTERS (GF)</b> shucked to order, with bloody mary & aji	EA   \$8 6   \$29 12   \$55
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## SMALL PLATES

<b>WAGYU BEEF TATAKI (gf)</b> with black sesame aioli, jalepeno, apple & radish	\$28
<b>COLOMBIAN CHICKEN EMPANADA (gf)</b> with Aji coriander salsa	2pc   \$16
<b>MUSHROOM &amp; MANCHEGO CHEESE CROQUETTES</b> with panca aioli & popcorn crumb	4pc   \$20
<b>PATACONES (gf v vg*)</b> with grilled corn, avocado, smoked tomato salsa, lime & coriander salsa	3pc   \$20
<b>FRIED CALAMARI (gf)</b> with saffron aioli & seasonal herbs	\$28
<b>TEMPURA CAULIFLOWERETTES (gf v vg*)</b> with miso pumpkin, goat's curd, almonds & pepitas	\$24

## LARGE PLATES

<b>AJI DE GALLINA ROAST (gf)</b> Peruvian style roasted chicken with creamy walnut & Aji amarillo sauce	\$42
<b>WAGYU PICANHA(gf)</b> with char-grilled Waygu 8+ 280g served with spicy chimmi churri	\$52
<b>CRISPY SKIN PORK BELLY (gf)</b> with mushroom ponzu, guava & hibiscus	\$40
<b>COFFEE GLAZED LAMB SHOULDER (gf)</b> 12hr slow cooked with fennel & yam puree	\$46
<b>CONFIT BAKED PUMPKIN (gf v vg*)</b> with sofrito, coconut cream, pepitas & toasted coconut	\$32

## VEGETABLES

<b>GREEN TOMATO SALAD (gf v vg*)</b> with goat's cheese, palm heart & coriander vinigrette topped with dried olive	\$16
<b>PANELA ROAST CARROTS (gf v vg*)</b> with dill goat's curd and chilli oil	\$22
<b>POTATAS BRAVAS (gf v vg*)</b> baby potatoes with spicy tomato salsa & aioli	\$18
<b>CASSAVA &amp; SWEET POTATO CHIPS</b> with Huacana chilli & cheese sauce (gf v vg*)	\$14

Menu

Please let us know if you have any allergies or dietary requirements, we will do our best to accomodate.