

Food Menu

Australian fresh oysters, shallot mignonette	GF, NF, DF	36 72
Shark Bay crab arepa, guacamole, dill, lemon	(A) GF, NF, DF	12ea
Lamb empanada, caramelised onion, aji verde	NF	12ea
‘Humitas’ empanada, cheese, aioli	NF, V	10ea
Snapper ceviche, leche de tigre, cancha corn, sweet potato	(A) GF, NF, DF	30
Grilled Fremantle octopus, red chimichurri, crispy garlic	(A) GF, NF	32
Char-grilled asparagus, romesco sauce, parmesan	GF, NF, V	26
Roasted pumpkin, palm heart cream, smoked chilli oil	GF, NF, DF, V, VG	32
Market fish, baroness potato puree, salsa criolla	(A) GF, NF	49
Free-range chicken, ‘locro’ white beans, onion jus	GF, NF	46
Harvey Beef Angus Sirloin, fried ‘papas’, malbec jus	GF, NF	57
Harvey Beef Angus Ribeye 600g, I.O. condiments	GF, NF, DF	120
‘Ensalada’ capsicum, tomato, red wine vinaigrette	GF, NF, DF, V, VG	15
Hot chips, chimmichurri mayo	GF, NF, DF, V, VG	12
Pineapple sorbet, mint, wild rice	GF, NF, DF, V, VG	14
Basque cheesecake, strawberry mermelada, lemon	GF, NF, V	19
‘Chocotorta’ dulce de leche, chocolate biscuit	V	19

GF Gluten-free | NF Nut-free | DF Dairy-free | V Vegetarian | VG Vegan
(A) Australian | (I) Imported

Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen free.

A surcharge of 15% applies on all public holidays.