

# LA CARTA



## Platters / Para compartir

### **Antipasti Board 36**

Danish salami, chorizo, prosciutto, olives, bruschetta, foccacia, bocconcini and pickles.

### **Cheese Platter 27**

Alphine Brie, Blue Danish, Cheddar Age Pakari accompanied with a selection of fruit and crackers.

## Entree / Entradas

### **Marinated Olives 9**

Mixed olives (kalamata and green stuffed olives) marinated in extra virgin olive oil, fresh parsley, garlic, oregano, chilli flakes, orange peel.  
(GF, DF, VEG, V)

### **Oven Beef Empanada 9**

Mince beef, onion, wedge of boiled egg, olive served with pebre salsa.  
(DF)

### **Fried Empanada 12**

Mushroom, mozzarella cheese, served with pebre salsa  
(VEG)

### **Ceviche 16**

Salmon, red onion, coriander, capsicum, celery and lime.  
(GF, DF)

### **Patatas Bravas 8 Shared Portion 12**

Large or small portion of double cooked cubed potatoes seasoned with paprika, served with housemade aioli and chilli oil.

Add mozzarella +6  
(VEG, GF, DF)

## Bread / Pan

### **Paraguayan Chipas 14**

Warm cheesy bread puffs served with pico de gallo salsa.  
(GF, VEG)

## Mains / Platos de fondo

### **Argentinian Beef Ribeye 46**

Beef ribeye served with roast seasonal vegetables, chimichuri salsa and red wine malbec reduction.  
(GF, DF)

### **Roman Fish 41**

Crumbed pan-fried fish served with pumpkin puree and salad.  
(GFO, DFO)

### **Peruvian Marinate Lamb Shank 46**

Braised lamb shank simmered in stout, coriander, red onion and red pepper, served with saffron risotto.

### **Sorrentinos 36**

Large pastas filled with vegan cheese, sundried tomatoes and basil with filetto sauce.  
(DF, VEG, V)

### **Andean Marinate Roast Chicken Leg 34**

Roasted chicken leg quarter in Andean Marinate with potatoes bravas, pico de gallo and celery mayo.  
(GF)

### **Canelones 38**

Spinach, mushroom, walnuts and mozzarella wrapped in two savory creppes with creamy tomato sauce.  
(VEG)

## Side / Acompañamientos

- Fresh Salad 6
- Roast Vegetables 8  
(GF, DF, VEG, V)

### **Focaccia 12**

Italian style bread, baked with garlic, onion and rosemary, served with extra virgin olive oil and balsamic vinegar.  
(DF, VEG, V)

V - Vegan

VEG - Vegetarian

GF - Gluten free

DF - Dairy free

VO - Vegan option

VEGO - Vegetarian option

GFO - Gluten free option

DFO - Dairy free option

## LATIN COCKTAILS

<i>Vaina</i>	22	Port, brandy, cacao cream, sugar, egg yolk, cinnamon	sweet • creamy
<i>Pisco Sour</i>	22	Pisco, lime, egg white.	sour
<i>Caipirinha/Caipiroska</i>	21	Cachaça/vodka, lime juice, raw sugar.	sweet
<i>Terremoto</i>	16	White wine, pineapple sorbet, grenedine.	very sweet
<i>Michelada</i>	14	Beer, lime juice, chilli salt rim.	spicy • refreshing

## MOCKTAILS

<i>Fojito</i>	14	Lime, mint, lemonade, soda water.	sweet • sour • refreshing
<i>Mellow Yellow</i>	13	Lemon, pineapple, lemonade, lime.	sweet • sour • tropical
<i>Tum Yum Sour</i>	15	Seedlip non-alcoholic citrus gin, passion fruit, lemon juice, egg white.	sour



## BEER ON TAP

	Pint	Stem
<i>Monteith's Wayfarer Pilsner</i> 4.9%	13	10
<i>Tuatara Hazy IPA</i> 5.7%	14	11

## BEER & CIDER

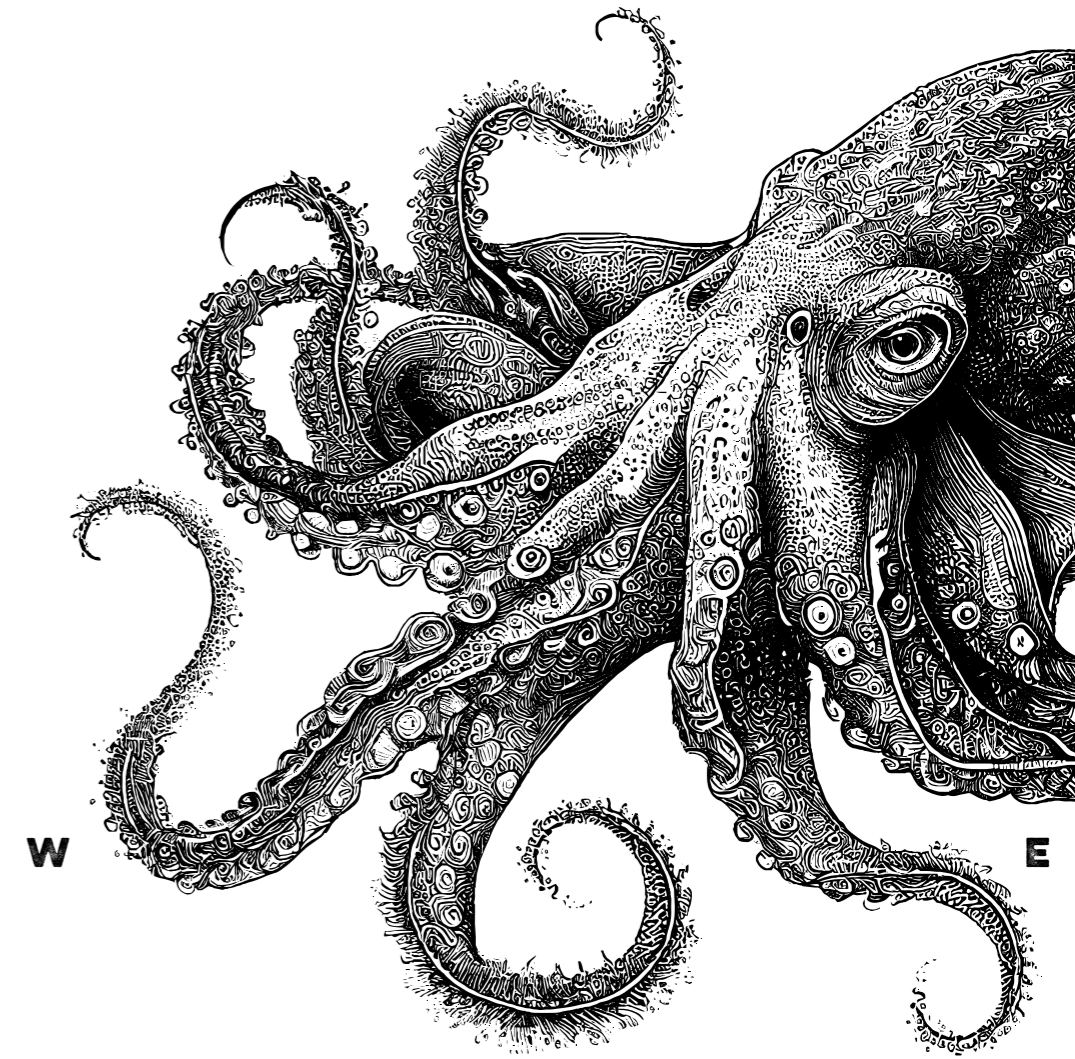
<i>Stoke Ginger Beer</i> 4.2%	13
<i>Orchard Thieves Apple Cider</i> 4.2%	11
<i>Somersby Apple Cider</i> 4.5%	10
<i>Heineken Zero</i> 0%	9
<i>Heineken Light</i> 2.5%	9
<i>Heineken</i> 4%	11
<i>Monteiths APA</i> 5%	12
<i>Cassels Milk Stout</i> 5.2%	14
<i>Epic Pale Ale</i> 5.4%	14
<i>Epic Armageddon IPA</i> 6.7%	14
<i>Yeastie Boys Rex Attitude Peated Ale</i> 7% 440ml	19
<i>Yeastie Boys Wizard Motor Westcoast IPA</i> 7% 440ml	18
<i>Epic Hope Zombie DIPA</i> 8.5%	18

## SOFT DRINKS

<i>Perrier sparkling water</i> 750ml	10
<i>Lemon lime bitters</i>	7
<i>Coca cola, diet coke, sprite, ginger beer</i> 0%	6
<i>Ginger ale</i>	5
<i>Tonic Water, soda water</i>	5

## JUICES

<i>Pink Grapefruit</i>	6
<i>Orange, pineapple, cranberry, apple</i>	5



# DRINKS



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## SIGNATURE COCKTAILS

*Apricot Negroni* 23

Apricot infused dry gin, campari, rouge vermouth, grapefruit, bitters.

bitter • boozy

*Arica Refreshment* 24

Lime zest & red chilli infused tequila, mango, lemon, mint, lime, soda water.

sweet • refreshing • spicy

*Lemon Tango* 22

Gancia, mango & ginger rum, lemon juice, egg white & bitters.

sour • refreshing • herbal

*The Way* 22

White rum, spice rum, green chartreuse, passion fruit, orange juice, lemon juice.

sweet • tropical • boozy

*Green Machine* 22

Whisky, midori, aloe vera, lemon & lime juice.

sweet • sour • refreshing

*Yo-Ghet It* 21

Yoghurt soju, vodka, yakult, grapefruit & pineapple juice.

creamy • sweet • refreshing

*Spice Up My Life* 20

Horopito gin, pimm's, lemon juice, cayenne pepper, salt & chilli flake rim.

spicy

*Freaky In The Village* 22

Vodka, chambord, cointreau, lime & cranberry juice.

sweet • sour • boozy

*I Just Wandered In* 21

Sparkling wine, cointreau, cucumber, kawakawa, mint & soda water.

vegetal • refreshing • fizzy

*Toasted Marshmallow Espresso Martini* 25

Dark rum, quick brown fox, espresso & sugar. toasted marshmallows.

smooth • coffee • creamy

## WINE

### RED

Glass Bottle

2021 Pinot Noir, Villa Maria 'Cellar Selection'  
Marlborough, New Zealand.

62

2022 Pinot Noir, Rua  
Central Otago, New Zealand.

14 65

2019 Carmenere, De Martino  
Maipo, Chile.

70

2018 Carmenere, Aquitania  
Colchagua, Chile.

96

2022 Carmenere, Santa Helena  
Maule, Chile.

62

2020 GSM, Barossa Valley Estate  
South Australia, Australia.

16 74

2019 GSM, St. Hugo  
South Australia, Australia.

93

2022 Merlot Cabernet, Montana Festival Block  
Marlborough, New Zealand.

9 42

2022 Tempranillo, Mesta, (organic)  
La Mancha, Spain.

58

2021 Tempranillo Mr. Mick  
South Australia, Australia.

14 63

2018 Cabernet Sauvignon, Aquitania  
Colchagua, Chile.

90

2019 Cabernet Sauvignon, Alta Cima  
Maule, Chile.

93

2021 Shiraz, Barossa Valley Estate 'Pepperjack'  
South Australia, Australia.

68

2019 Red Blend, Alta Cima 'Ensamblaje.K'  
Maule, Chile.

120

2020 Melbec, Tabernerio Vittoria  
Ica Valley, Peru.

99

2021 Malbec, Belasco Llama  
Mendoza, Argentina.

95

2015 Red Blend, Antigua Bodega Stagnari 'Mburucuya'  
Canelones, Uruguay.

210

2011 Tannat, Antigua Bodega Stagnari 'OSIRIS'  
Canelones, Uruguay.

300

## WINE

### BUBBLES

Glass Bottle

NV Prosecco, Da Luca  
Northern Italy, Italy.

10 45

NV Prosecco, Thead softly  
South Australia, Australia.

60

NV Prosecco, Makers Anonymous  
South Australia, Australia.

64

NV Sparkling Brut Cuvee, Villa Maria  
Marlborough, New Zealand.

51

### ROSE

Glass Bottle

2022 Rose, Esk Valley  
Hawkes Bay, New Zealand.

11 50

### WHITE

Glass Bottle

2018 Cinsaut, De Martino Viejas Tinajas  
Guarilhue, Chile.

160

2023 Riesling, Allan Scott  
Marlborough, New Zealand.

14 68

2022 Pinot Gris, Allan Scott  
Marlborough, New Zealand.

14 68

2022 Pinot Gris, Triplebank  
Marlborough, New Zealand.

72

2020 Chenin Blanc, Esk Valley  
Hawkes Bay, New Zealand.

83

2023 Sauvignon Blanc, Montana Festival Block  
Marlborough, New Zealand.

9 42

2021 Sauvignon, Luis Felipe Edwards  
Colchagua, Chile.

70

2021 Marsanne, Luis Edwards Roussanne  
Colchagua, Chile.

110

2021 Chardonnay, Alta Cima  
Maule, Chile.

99

2020 Chardonnay, Villa Maria Taylors Pass  
Marlborough, New Zealand.

17 80

# DESSERT



## *Tiramisu* 15

Biscuit soaked in coffee and disaronno, whipped mascarpone cream, coco dust.

## *Chocolate Brownie* (GF) 15

Warm fudge brownie with tahitian vainilla ice cream and chocolate sauce.

## *Crappes of Dulce de Leche* 22

Flambé crappes in gold rum with manjar and dulce de leche ice cream.

## *Lemon Meringue Pie* 15

Lemon cremeux, italian meruingue, shortened pastry with tahitian vainilla ice cream.

## *Flourless Dark Chocolate Cake* (GF) 16

Rich and decadent 72% dark chocolate cake with mixed berries compote.

## *Affogato* 19

Tahitian vainilla or belgian chocolate ice cream, espresso and your choice of liqueur:

<i>Quick Brown Fox</i>	Local Coffee Liqueur
<i>Baileys</i>	Irish Cream
<i>Kahlua</i>	Coffee Liqueur
<i>Frangelico</i>	Hazelnut Liqueur

## *Toasted Marshmallow Espresso Martini* 25

Smoked rum, quick brown fox, espresso, sugar with toasted marshmallows.

## *Cheese Platter* 27

Alphine Brie, Blue Danish, Cheddar Age Pakari accompanied with a selection of fruit and crackers.

### AFTER DINNER DRINKS

	<i>Glass</i>	<i>Bottle</i>	<b>ADD SCOOP OF ICE CREAM +4</b>
<i>Frangelico</i>	12		<i>Belgian Chocolate</i>
<i>Baileys</i>	10		<i>Tahitian Vanilla</i>
<i>Disaronno</i>	13		<i>Dulce de Leche</i>
<i>Lemoncello</i>	11		<i>Pineapple Sorbet</i>

### DESERT WINE

*Late harvest Gewurztraminer* 18.5 78

**COFFEE & TEA AVAILABLE**