

LA CARTA



Platters / Para compartir

Picada 48

Salami, chorizo, prosciutto, provolone and gruyere cheese, cannellini beans, seeded mustard & toasted bread.

(GFO)

Entree / Entradas

Marinated Olives 9

Mixed olives (kalamata and green stuffed olives) coated in a marinade of parsley, garlic, oregano, chilli and orange zest.

(GF, DF, VEG, V)

Tequeños 15

Venezuela snack with in-house made dough wrapped around italian mozzarella, served with salsa rosada/pink sauce.

(VEG)

Causa Limeña 16

Peruvian dish served cold with layers of mashed potatoes mixed with yellow chilli, smashed avocado, pulled chicken, peas and carrot topped with mayo, olive and red chilli.

(GF)

Ceviche 17

Chilean style ceviche with salmon, red onion, red capsicum, coriander and lime juice.

(GF, DF)

Patatas Bravas 10 Shared Portion 14

Large or small portion of double-cooked potatoes cubes, seasoned with salt and paprika, served with our own aioli and chilli oil.

Add mozzarella +6

(VEG, GF, DF)

Bread / Pan

Paraguayan Chipas 15

Cheesy bread puffs served with pico de gallo a South America salsa made with diced red, yellow and green capsicum, red onion in a white wine vinegrete.

(GF, VEG)

V - Vegan

VO - Vegan option

VEG - Vegetarian

VEGO - Vegetarian option

Mains / Platos de fondo

Beef Fillet 49

Argentinian style beef fillet served with potatoes gratin, green beans sautéed in garlic, chimichurri butter, fresh chilli & reduced beef jus.

(GF)

Moqueca de Camarao 44

Brazilian seafood stew with shrimp, mixed capsicum, onion, tomato, coriander, lime, and coconut cream served with steamed jasmine rice & two black tiger prawns.

(GF, DF)

Patagonian Lamb 47

Chilean style grilled marinated lamb rump served with mushroom, grilled onion and capsicum sautéed in a gravy, creamy smashed potatoes and rustic pebre.

(GF)

Sorrentinos 39

Argentinian style large pasta filled with vegan cheese, sun dried tomatoes and basil with filetto sauce.

(DF, VEG, V)

Chicken Vori Vori 40

Paraguayan roasted chicken leg quarter tomato, coriander served with roasted capsicum, pumpkin, red onion, parsnip, and carrot with vori vori cheese corn balls.

(GF, DF)

Canelones 38

Uruguayan style pasta with spinach, mushroom, walnuts and mozzarella wrapped in two savory crepes with a creamy tomato sauce.

(VEG)

Side / Acompañamientos

- Fresh Salad 7
 - Roast Vegetables 9
- (GF, DF, VEG, V)

Focaccia 12

Italian style bread baked with rosemary, onion, and garlic, served with a side of extra virgin olive oil and balsamic vinegar.

(DF, VEG, V)

GF - Gluten free

GFO - Gluten free option

DF - Dairy free

DFO - Dairy free option

DESSERT



Tiramisu 15

Biscuit soaked in coffee and Amaretto, whipped mascarpone cream, sprinkled with cocoa powder.

Chocolate Brownie (GF) 16

Warm fudge brownie with Tahitian vanilla ice cream and chocolate sauce.

Crepes of Dulce de Leche 23

Crêpes flambéed in dark rum, filled with caramelised milk and served with dulce de leche ice cream.

Lemon Meringue Pie 16

Lemon crèmeux on a shortcrust pastry, topped with Italian meringue and served with Tahitian vanilla ice cream.

Flourless Dark Chocolate Cake (GF) 16

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

Blueberry Cashew Cake (GF, DF, V) 16

Creamy cashew and coconut cake blended with blueberries and a hint of lemon.

Affogato 19

Tahitian vanilla 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

Dark rum, coffee liqueur, espresso, stout syrup & toasted marshmallows.

AFTER DINNER DRINKS

	<i>Glass</i>	<i>Bottle</i>
<i>Frangelico</i>	12	
<i>Baileys</i>	10	
<i>Disaronno</i>	13	
<i>Limoncello</i>	11	

COFFEE & TEA AVAILABLE

Request from server

DESERT WINE

	<i>Glass</i>	<i>Bottle</i>
<i>Gewurztraminer 2020</i>	18.5	78
<i>Taylor's Ruby Port</i>	10	
<i>Taylor's Tawny Port 20yo</i>	24	

ADD SCOOP OF ICE CREAM +4

Tahitian Vanilla

Dulce de Leche

Passionfruit Sorbet

set menu

75pp

entrees

Paraguayan Chipas (GF, VEG)
Focaccia (DF, VEG, V)

main course

Beef Fillet (GF)
Moqueca de Camarao (GF, DF)
Patagonia Lamb (GF)
Sorrentinos (DF, VEG, V)
Chicken Vori Vori (GF, DF)
Canelones (VEG)

dessert

Tiramisu
Chocolate Brownie (GF)
Lemon Meringue Pie
Flourles Dark Chocolate cake (GF)

drinks

2022, Merlot Cabernet, NZ
2023, Sauvignon Blanc, NZ
NV, Prosecco, Aus
Hazy IPA on Tap
Pilsner on Tap
Any available non-alcoholic*

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THE
Wayfarer
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* Does not include Mocktail menu

LATIN COCKTAILS

Vaina	22
Ruby port, brandy, creme de cacao, sugar, egg white, cinnamon & chocolate	
smooth • velvet • chocolate	
Pisco Sour	22
Pisco, lime, sugar, egg white.	
sour	
Caipirinha/Caipiroska	21
Cachaça/vodka, lime juice, raw sugar.	
sweet	
Michelada	14
Pilsner beer, lime juice, chilli salt rim.	
spicy • refreshing	

MOCKTAILS

Fojito	14
Lime, mint, lemonade, soda water.	
light • refreshing	
Mellow Yellow	13
Lemon, pineapple, lemonade, lime, passion fruit.	
sweet • sour • tropical	
Blueberry Sour	19
Blueberry puree, Seedlip non-alcoholic citrus gin, pineapple, lemon & lime juice, egg white, sprinkle of raspberry powder.	
sour • tangy	
Estrella Fizz	16
Passion fruit sorbet, apple juice, lemonade, sprinkled with blackcurrent powder	
sweet • balanced	



BEER ON TAP

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

BEER & CIDER

<u>Sweetest</u>	
<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>Morning Cider Cherry Bomb Cider</i> 4.9%	18
<i>Heineken Light</i> 2.5%	10
<i>Epic Super Zero</i> 0%	10
<u>Moderately Sweet</u>	
<i>Heineken</i> 4%	11
<i>Mac's Pale Ale</i> 5%	11
<i>Cassels Milk Stout</i> 5.2%	14
<i>Epic Pale Ale</i> 5.4%	13
<u>Hoppy and Bitter</u>	
<i>Epic Armageddon IPA</i> 6.7%	14
<i>Epic Hop Dragon (Fresh hops) Hazy IPA</i> 6.3% 440ml	19
<i>Epic Atari Baby west coast style IPA</i> 6.7% 440ml	19
<i>Yeastie Boys Rex Attitude Peated Ale</i> 7% 440ml	21
<i>Epic Hop Zombie DIPA</i> 8.5%	18

SOFT DRINKS

<i>Perrier sparkling water</i> 750ml	10
<i>Lemon, lime & bitters</i>	7
<i>Coca cola, Coke zero, Sprite, Ginger beer</i> 0%	6
<i>Ginger ale, Tonic water, Soda water</i>	5

JUICES

<i>Pink grapefruit</i>	6
<i>Orange, Pineapple, Cranberry, Apple</i>	5



DRINKS



SIGNATURE COCKTAILS

<i>Mandarin Negroni</i>	23
Mandarin infused dry gin, campari, rouge vermouth bitter • boozy	
<i>Arica Refreshment</i>	24
Lime zest & red chilli infused tequila, mango, lemon, mint, lime, soda water sweet • refreshing • spicy	
<i>Patagonian Fizz</i>	21
Lemon infused gin, pineapple, lemon & lime juice, eggwhite, sprinkled with cinnamon sweet • refreshing • citrus	
<i>The Way</i>	22
White rum, spiced rum, green chartreuse, passion fruit, pineapple, orange & lemon juice sweet • tropical • boozy	
<i>Green Machine</i>	22
Whisky, melon liqueur, aloe vera, lemon & lime juice sweet • sour • refreshing	
<i>Spice Up My Life</i>	22
Horopito gin, overproof rum, pimm's, lime juice, cayenne, salt & cinnamon moorish • spiced • fire	
<i>Dunner's Sour</i>	23
Vodka, raspberry & orange liqueur, lemon, lime, cranberry juice, passion fruit & egg white sour • boozy • decadent	
<i>I Just Wandered In</i>	21
Prosecco, kawakawa infused orange liqueur, cucumber, mint leaves, topped with soda water herbal • refreshing • fizzy	
<i>Dark Rum Espresso Martini</i>	24
Dark spiced rum, coffee liqueur, espresso, stout syrup smooth • coffee • creamy	



REDWINE

PRESENTED FROM LIGHTEST TO RICHEST	Glass	Bottle
2021 Pinot Noir, Villa Maria 'Cellar Selection' <i>Marlborough, New Zealand.</i>		62
2022 Pinot Noir, Rua <i>Central Otago, New Zealand.</i>	16	75
2022 Merlot Cabernet, Montana Festival Block <i>Marlborough, New Zealand.</i>	9	42
2021 Tempranillo Mr. Mick <i>South Australia, Australia.</i>	14	67
2023 Carmenere, Luis Felipe Edwards <i>Maule, Chile.</i>		50
2022 Carmenere, De Martino <i>Maipo Valley, Chile.</i>		75
2021 Carmenere, Alta Cima <i>Lontue Valley, Chile.</i>		93
2021 Cab Sauvignon, Merlot, Cab Franc, Trinity Hill <i>Hawkes Bay, New Zealand.</i>	16	75
2021 Syrah, Alta Cima <i>Lontue Valley, Chile.</i>		80
2021 Shiraz, Barossa Valley Estate 'Pepperjack' <i>South Australia, Australia.</i>		68
2018 Cabernet Sauvignon, Aquitania <i>Colchagua, Chile.</i>		90
2019 Cabernet Sauvignon, Alta Cima <i>Maule, Chile.</i>		93
2021 Malbec, Belasco Llama <i>Mendoza, Argentina.</i>		94
2015 Red Blend, Antigua Bodega Stagnari 'Mburucuya' <i>Canelones, Uruguay.</i>		210
2019 Red Blend, Alta Cima 'Ensamblaje.K' <i>Maule, Chile.</i>		120
2020 Malbec, Taberero Vittoria Reserva <i>Valle de Ica, Perú</i>		96
2020 Tannat, Marichal Reserve collection <i>Canelones, Uruguay.</i>		99
2018 Cinsaut, De Martino Viejas Tinajas <i>Guarilhue, Chile.</i>		160
2011 Tannat, Antigua Bodega Stagnari 'OSIRIS' <i>Canelones, Uruguay.</i>		300

BUBBLES

	Glass	Bottle
NV Prosecco, Yarra Burns <i>South Australia, Australia.</i>	11	50
NV Spakling Cuvee (alcohol removed), Edenvale <i>South Australia, Australia.</i>	10	18
NV Prosecco, Da Luca <i>Veneto, North-eastern Italy.</i>		66
NV Prosecco Superiore, Santa Margherita <i>Valdobbiadene, Italy</i>		99
NV Brut Cuvee, Willowglen <i>New South Wales, Australia.</i>		45
NV Brut Cuvee, Villa Maria <i>Marlborough, New Zealand.</i>		52

ROSE

	Glass	Bottle
2022 Rose, Esk Valley <i>Hawkes Bay, New Zealand.</i>	11	50

WHITE WINE

PRESENTED FROM LIGHTEST TO RICHEST	Glass	Bottle
2023 Sauvignon Blanc, Torea <i>Marlborough, New Zealand.</i>	11	50
2023 Riesling, Allan Scott <i>Marlborough, New Zealand.</i>	14	67
2022 Riesling, Waipara Hills <i>Waipara Valley, New Zealand.</i>		71
2023 Pinot Gris, Akarua <i>Central Otago, New Zealand.</i>	16	75
2022 Pinot Gris, Triplebank <i>Marlborough, New Zealand.</i>		72
2020 Chenin Blanc, Esk Valley <i>Hawkes Bay, New Zealand.</i>		83
2021 Sauvignon, Luis Felipe Edwards <i>Colchagua, Chile.</i>		70
2022 Chardonnay, Trinity Hill <i>Hawkes Bay, New Zealand.</i>	15	71
2021 Chardonnay, Alta Cima <i>Maule, Chile.</i>		99
2020 Chardonnay, Plum by Lake Chalice <i>Malborough, New Zealand.</i>		109
02021 Marsanne Roussanne, Luis Felipe Edwards <i>Colchagua, Chile.</i>		110



FOR THE KIDS

Ages 12 and Under

MAINS

☆☆☆

SPAGHETTI NAPOLITANA

Tomato Sauce and Parmesan

SPAGHETTI BOLOGNESE

Tomato Sauce and Parmesan

FISH BITS + FRIES

Served with salad and tomato sauce

CHICKEN NUGGETS + FRIES

Served with salad and tomato sauce

\$15

**COLOR THE
COMETS, CADETS!**

Ask your wait staff for coloured pencils