

# 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)

## *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)

V - Vegan

VEG - Vegetarian

GF - Gluten free

DF - Dairy free

VO - Vegan option

VEGO - Vegetarian option

GFO - Gluten free option

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

80pp

## *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)  
Blueberry Cashew Cake (GF, DF, V)

## *drinks*

2023, Carménère, Chile  
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



## 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

## LATIN COCKTAILS

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

## MOCKTAILS

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



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



## 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