

BITES

Oyster, pickled onion, passionfruit tiger's milk	8
Oyster, natural	6.5
Baked scallop, red chimichurri, corn	9
Cheese & corn empanada, rocoto mayo	9
Beef empanada, rocoto mayo	9.5
Spicy tuna, avocado, tostada	19
Kingfish belly cannoli aguachile, caviar	9

PINCHOS, ANTICUCHOS

Wagyu flank	19
King prawn	19
Marinated mixed mushroom	15
Chorizo	18

CEVICHEs, CRUDOS, AGUACHILES

Kingfish red aguachile, clamato, beetroot, berries	30
Scallop crudo, roe, finger lime, shiso, agave	27
Yellowfin tuna tiradito, yellow chilli	29
Ora King salmon, yuzu-ponzu, daikon	28
Snapper ceviche, lulo tiger's milk	29
Chickpea green aguachile, white miso, avocado	27

PLATES

Wood fired provoleta, sundried tomato, chimichurri, basil	22
<i>Add flatbread + \$10</i>	
Chipa bread, tomato, jamón	19.5
Pork belly chifero, tamarind sauce	25
Lamb ribs, Mexican furikake	26
Flatbread, chipotle and huacatay butter	16
Octopus, beans, olive cream, purple corn	27

MAINS & JOSPER GRILL

Blackened spatchcock, brown butter, herbs, capers	42
Ocean trout, salsa macha, charred pineapple, corn tortilla	45
Slow cooked lamb shoulder, saltado sauce, tomato, 600g	60
Cauliflower, anticucho sauce, leaves, almonds	38
Ricotta gnocchi, huancaína, mushrooms, corn	36

STEAKS

<i>All steaks served with chimichurri.</i>	
Southern Ranges MB4+ scotch fillet, 300g	72
King River MB4-5 wagyu striploin, 500g	120
Southern Angus MB4+ rump cap, 300g	62
Gippsland MB4 eye fillet, grass fed, 250g	78
Margaret River MB9+ wagyu scotch fillet, 500g	160
Shimo MB4-5 wagyu tomahawk, 1kg	200

SIDES

Cassava fries, parmesan, rocoto mayo	15
Woodfired pumpkin, mojo rojo, garlic yogurt, pepitas	15
Wedge salad, salsa verde, puffed quinoa	14
Provençal potatoes, garlic, parsley	15

DESSERT

Dulce de leche cheesecake, raspberry and rose water sorbet	20
Coconut, mango and almond chajá	20
Profiterole, Guanabana ice cream, lulo, passionfruit	20
Sorbet of the day	9



TASTING MENUS

THE PINCHO TASTING MENU

59PP

Oyster, passionfruit tiger's milk
Ora King salmon tiradito, yuzu-ponzu, daikon
Cheese & corn empanada, rocoto mayo
Beef, chimichurri
Blackened spatchcock, brown butter,
capers, herbs
Chef's sides

THE DISCO TASTING MENU

85PP

Oyster, passionfruit tiger's milk
Snapper ceviche, lulo tiger's milk
Beef empanada, rocoto mayo
Chipa bread, tomato, jamón
Chorizo anticucho
Beef, chimichurri
Blackened spatchcock, brown butter,
capers, herbs
Chef's sides
Dessert

Ask your waiter for a dry aged beef upgrade.

THE SIGNATURE TASTING MENU

119PP

Oyster, passionfruit tiger's milk
Kingfish belly aguachile cannoli
Yellowfin tuna tiradito, yellow chilli
Chorizo anticucho
Beef empanada, rocoto mayo
Chipa bread, tomato, jamón
Blackened spatchcock, brown butter,
capers, herbs
Ocean trout, salsa macha, charred pineapple
Premium dry aged beef, chimichurri
Chef's sides
Dessert



VEGETARIAN TASTING MENUS

THE PINCHO TASTING MENU

59PP

Chickpea green aguachile, white miso, avocado

Cheese & corn empanada, rocoto mayo

Wood fired provoleta, sundried tomato,
chimichurri, basil

Cauliflower, anticucho sauce, leaves, almonds

Chef's sides

THE DISCO TASTING MENU

85PP

Chickpea green aguachile, white miso, avocado

Cheese & corn empanada, rocoto mayo

Chipa bread, pepita pesto

Marinated mixed mushroom anticucho

Wood fired provoleta, sundried tomato,
chimichurri, basil

Cauliflower, anticucho sauce, leaves, almonds

Chef's sides

Dessert

Please note a surcharge applies on public holidays.

