



**Desayuno**  
**7-11.30**

Uruguayan Banana Bread with a dulce de leche and fresh strawberries	\$5
Amazonian Açaí Bowl with homemade granola, banana Açaí purée and fresh strawberries	\$12.50
Home baked croissant served with:	
butter and strawberry jam	\$6.50
ham and cheese	\$10
creamy scrambled free range eggs and mozzarella cheese	\$11.50
Breakfast Taco with smoked salmon, free range poached egg, avocado and corn puree	\$11.50
Huevos Rancheros scrambled eggs with tortilla, pepper sauce, feta, beans and chorizo	\$18.50
Colombian poached eggs on toast with crispy bacon, avocado and corn mash	\$18.50

**Latin Street Food**  
**12-2**

Argentinean pulled pork sandwich with smoky pepper sauce, chimichurri and fresh salad	\$13.50
Don's chorizo roll with onion medley, mozzarella cheese served with fresh salad	\$13.50
Gringo Grango gazpacho made with grapes and mango served with toasted nuts and toasted ciabatta (add shrimps \$4.50)	\$13
'Chivito' Uruguayan steak sandwich with mozzarella, capsicum, mayo served with fresh salad	\$14.50
Vegetarian 'Chivito' with sweet potato steak, grilled haloumi, capsicum, mushroom, lemon mayo served with fresh salad	\$14.50
Ecuadorian salad with palm hearts, grilled corn, tomato, asparagus, rocket, avo-lime dressing (add shrimps \$4.50)	\$13.50
Classic Peruvian Ceviche with corn, red onion, sweet potato and special marinade	\$17



## After Siesta

### Sharing is Caring

South American spiced toasted almonds, cashews and sesame seeds	\$6
Marinated olives	\$6
Grilled cheese on a stick with guava sauce	\$7
Corn on the cob with garlic paprika butter and chipotle spiced sauce	\$7
Baked sweet potato with chili cream sauce	\$7
Goats cheese tostadas	\$8.50
Grilled chorizo tostadas	\$9
Chilean spicy beef empanadas	\$9.50
Asparagus and palm hearts with orange segments, citrus oil, Parmesan shavings	\$11.50
Figazza al Queso with caramelized onion, corn, oregano, guava sauce, rocket (add prosciutto or prawns \$4.50 ea)	\$12
Pulled pork tacos with jalapeño pineapple salsa and chipotle cream	\$14.50
Venezuelan fish tacos with lime avocado sauce, grilled sweet peppers and home made chilli	\$17
Classic Peruvian ceviche with corn, red onion, sweet potato and special marinade	\$17
Brazilian prawn ceviche with mango, cilantro, lime, toasted cashew nuts	\$19
Oysters with South American mignonette	\$4 each \$22 for 6
‘Moqueca’ a rich Bahian stew with palm hearts, asparagus served with brown rice and beans	\$22
‘Moqueca’ a rich Bahian stew with prawns served with brown rice and black beans	\$26
Argentinean style steak	\$28

### Desserts

Mango and papaya coulis with drizzle of Acai and seasonal fruit	\$9.50
Banana and chocolate baked pastry served with vanilla ice cream and praline dust	\$10.50
Coconut and mango flan with dulce de leche chocolate ‘cigar’	\$11.50



## Bebidas

### Coffee, Tea and everything non alcoholic

Coffee reg /large	\$3.50 / \$4
Organic teas	\$4
Cold pressed juices	\$6.50
Mineral & Sparkling Water(s)	\$3.50

### Vino

#### White

	Gl	Bottle
No Regrets Semillon Savignon Blanc (Western Australia)	\$8	\$35
Crowded House Savignon Blanc (New Zealand)	\$9	\$42
San Floriano Pinot Grigio (Italy)	\$10	\$45
Hoddles Creek Chardonnay (Yarra Valley Victoria)	\$11	\$52

#### Red

	Gl	Bottle
No Regrets Cabernet Merlot (Western Australia)	\$8	\$35
Black Chook Shiraz (McLaren Vale South Australia)	\$8	\$35
Harewood Estate Pinot Noir (Great Southern Western Australia)	\$9	\$42
San Gimignano Malbec 2011 (Argentina)	\$10	\$45

#### Sparkling

	Gl	Bottle
Clarise Pinot Noir Chardonnay (South Australia)	\$8	\$36
Segura Viudas Vintage (Spain)	\$11	\$51

### On the rocks or neat

English Harbour Rum 5 yo	\$14
Sailor Jerry Spiced Rum	\$10
Monkey Shoulder Whisky	\$11
Buffalo Trace Bourbon	\$10

### Cerveza

Quilmes	\$8
Sol	\$8
Little Creatures Rogers	\$8
Negra Modelo	\$9
Little Creatures Pale Ale	\$9
Freo Doctor Pale Lager	\$9

### Cocktails

Iced Coffee with Kahlua	\$8
Mojito White rum, soda, fresh lime juice, mint leaves	\$15
Bourbon Sour Bourbon, fresh lemon juice, simple syrup	\$15
Margarita Espolon tequila, Triple Sec, lime	\$15
Don's Spicy Mule Vodka, chili, homemade ginger beer, lime	\$15
Blueberry Lavender Spritz Vodka, homemade blueberry lavender syrup, soda	\$16
Cuba Libre Spiced rum, fresh lime juice, cola	\$16
Piña Colada White rum, cold pressed pineapple juice, coconut cream	\$16
Drunken Apple Bourbon, cold pressed apple juice, Angostura bitters, chocolate bitters	\$17
Caipirinha Cachaca, fresh lime	\$17
Don Francisco Hendricks, Aperol, fresh lemon juice, simple syrup	\$17
The Million Spiced rum, fresh lemon juice, Angostura bitters, simple syrup	\$17
Pisco Sour Pisco, fresh lemon juice, egg white, Angostura bitters, simple syrup	\$17

### Jug-tails

Sangria (White or Red)	\$36
Mojito	\$40
Passion fruit Mojito	\$42