

public house

KITCHEN & BAR

PEQUENO - SMALL

Chip & dip (avocado salsa & pink salted crisps) (v)	14
Smoked chorizo & burnt lime	14
Choripan- mini chorizo dog, salsa, chimichurri & manchego	6ea
Chilli yuca fries & panka (v, gf)	9
Coxinha 'little chicken' stuffed croquettes, ricotta	14
Corn & manchego croquettes, salted popcorn (v)	14
Aguila fried broccoli, aged ricotta & aji amarillo	12
Anticucho beef, salsa tomato & red pepper (gf)	16
Split prawn, chilli, garlic & lemon	18
Smoked DR Pepper beef ribs, cress	23
Espresso lamb ribs, orange & oregano	18
PH fried chicken, chilli & pepper	13

GRANDE - LARGE (300g)

Aji panka chicken, amarillo & crispy skin	28
Smoked lamb shoulder, pico de gallo, sweet onions	32
Brazilian pork, scratchings & pisco sour apples	32
Pan fried barramundi, smoked & popped corn	40
Carne Asado (300g), cassava crumb & sweet potato	28

SIDES

Smoked corn cob, cheese & chipotle butter	12
Beetroot textures, goats curd, chard & house dressing	14
Roast pumpkin, smoked mozzarella, pepitas & raisins	14
Local greens, lime, burnt miso & chipotle butter	12
Citrus slaw—coriander, herbs & lemon dressing	8

EMPANADA

6ea

A traditional South American stuffed pastry. Ask your friendly staff member for the fillings of the day!!

CEVICHE

14ea

Clasico— (white fish) coriander, chilli & lime

PICADA

26

A chef selection of preserved meats, cheese, brazil nuts, olives & casa bread

CHEESE

A chef selection of two cheese's, water crackers, lavish crackers, 26
dried fruits & quince

DESSERT

Chocolate, chilli & pistachio nut brownie, dulce de leche, almond toffee	13
Traditional milk flan & fresh honey comb	13
Fried banana, vanilla ice cream, caramel popcorn	12

CAN'T DECIDE?

Let us decide for you and try our feed me menu, chef selected dishes accompanied with your choice of red sangria, Aguila lager, house sparkling, white or red wine. \$65pp