

Tapas Night Menu

Food designed to share with good friends!

Wood Fired Scallops (4pc)

roast red chilli, maple and bacon butter
served with warm bread

\$19

Peruvian Tuna Tiradito

passionfruit leche de tigre sauce, scallion,
coriander, with crisp crackers

\$17

Costa Rican Patacones (2pc)

crisp plantain, shredded beef brisket with a
black bean puree, guacamole and Pico de
Gallo

\$17

Pair with a cocktail prepared table-side for you!

Volcano

spiced rum, pineapple, passionfruit and a
chilli pepper puree

\$21

Pisco Sour

a traditional Peruvian drink with Pisco, egg
white, lemon and simple syrup

\$21

*No further discounts apply

Available on Wednesday 6th & 20th March and on Thursday 7th & 21st March

Tapas Night Menu

Food designed to share with good friends!

Wood Fired Skirt Steak Tostada

warm baguette with fresh mozzarella, mushroom duxelles, chimichurri sauce

\$19

Beef Tartar

classic marinated rare beef tenderloin with cured egg yolks and crostini

\$19

Korean Sticky Pork Riblets

tender marinated ribs oven roasted in a gochujang BBQ sauce, sesame seeds and scallion

\$17

Pair with a cocktail prepared table-side for you!

Volcano

spiced rum, pineapple, passionfruit and a chilli pepper puree

\$21

Pisco Sour

a traditional Peruvian drink with Pisco, egg white, lemon and simple syrup

\$21

*No further discounts apply

Available on Wednesday 13th & 27th March and on Thursday 14th & 28th March