



TAPAS

Focaccia 8
Artisanal golden-brown focaccia, drizzled with olive oil and a hint of smoked salt

Iberico Jamon & Prosciutto 19
18 months aged Iberico Jamon & Prosciutto served with sun dried tomatoes

Grilled Corn 16
Wood-fire grilled corn with Zama sauce and parmareggio

Empanadas 18
Handcrafted empanadas, a trio of flaky pastry filled with authentic Argentinian flavors

Ceviche 17.5
Fresh market fish diced and marinated in citrus juices, served with salted beetroot chips

Burrata 19
Burrata with pico de gallo sauce

BBQ Vegetable & Tofu Skewers with Garlic Herb Mayo 16
Barbecued mixed vegetables: capsicum, red onion, zucchini, cherry tomato & tofu. Served with garlic-herb mayo

MAINS

Smokey Artichokes with Chili Sauce 34
Wood fired grilled artichokes with spicy chili sauce

Grilled Fresh Market Fish 35
Fresh market fish from our local supplier wood fired grilled, served with a special Zama sauce

Wood-Fired Chicken 32
Succulent wood-fired chicken with a lively grilled tomato salsa

Sirloin MBS3+ 220g 35
220g Striploin Riverine Premium MBS 2+ with chimichurri

Angus Rib-Eye 600-800g (on the bone) 18 per 100g
800g of Angus Rib-eye, charcoaled served with charred lemon & chimichurri

SIDES

Hand-Cut Fries 11
Hand-cut fries seasoned with onion salt, paprika, dried oregano and black pepper. Served with chipotle

Grilled Broccolini 15
Charred Grilled Broccolini with Ajo Blanco & a hint of chili

Tomato Salad 16
Tomato salad, served with gazpacho sauce, red onion & fresh herbs

Garden Salad 14
Garden salad served with cucumber and lemon olive oil dressing