

EAT

Entire menu is gluten free

Starters / Entrees

TOSTONES (Rep Dominicana) / \$18

Twice fried plantains topped with fresh octopus, homemade chorizo, potato and chipotle mayo (V)

CORN RIBS (Caribbean) / \$17

Sweet corn roasted with Cajun spices, served on citrus bean paste, with lime and coriander aioli (V)

TACOS (Mexico) / 3 for \$24

FISH - battered barramundi with pickled red cabbage and chipotle mayo

PORK - slow cooked pork shoulder with salsa verde and pork crackling

BEEF - slow cooked pulled beef in chipotle adobo with lettuce and pickled onion

VEGAN - beans and mushroom cooked in smoky tomato sauce with avocado and lime aioli (V)

EMPANADAS (Colombia) / 2 per serve \$18

Chicken or vegan, served with our own Aji

CHORIZO (Rep Dominicana) / \$20

Our homemade chorizo served with grilled cheese, olives and garlic bread

YAROA (Rep Dominicana) / \$15

French fries topped with pulled beef, cheese, mayo and ketchup (V option available)

CHICHARRON (Colombia) / \$18

Crispy pork belly with yuka chips and lime

BAKED MUSHROOMS / \$17

Filled with Oaxaca cheese (V)

Desserts

DOMINICAN BUNUELOS (Rep Dominicana) / \$12

Best described as a donut soaked in vanilla and cinnamon syrup, served with ice cream

ALFAJORE DE DULCE DE LECHE (Argentina) / \$12

Homemade caramel sandwiched between choc/orange shortbreads, coated with chocolate and served with ice cream

CHURROS (Spain) / \$14

Crispy fried Spanish donuts sprinkled with cinnamon sugar and chocolate sauce (GF)

Mains

MOFONGO CON CAMARONES (Rep Dominicana) / \$34

Smashed plantains cooked with garlic and butter, served with fresh Australian prawns, tossed through capsicum, onion and tomato

FISH CURRY (Caribbean) / \$32

Grilled fish fillet served on steamed rice with a mild aromatic curry sauce and seasonal vegetables

PAELLA (Spain) \$32

Combination of fresh Australian prawns, mussels, calamari and homemade chorizo, cooked in saffron rice and seasonal vegetables

ENTRANA (Uruguay/Argentina) / \$35

Grilled outside skirt steak served with chips and chimichurri

SANCOCHO (Rep Dominicana) / \$32

Traditional soup/stew with asado beef, pork, chicken, chorizo, yuka, pumpkin, plantain and corn, served with rice and avocado

BEEF CHEEKS / \$32

Slow cooked for five hours in red wine, chipotle adobo and tomato, served with mashed potato

MANGU (Rep Dominicana) / \$25

Soft smashed plantains served with grilled salami, egg, fried cheese, pickled onion and avocado

PASTEL DE CHOCLO (Chile) / \$32

Chicken, beef, egg and vegetable pie with sweet corn crust

LA BANDERA (Rep Dominicana) / \$30

Braised chicken served with rice, beans, avocado, tostones and salad

QUESADILLA (Mexico) / \$28

BEEF - slow cooked pulled beef in chipotle adobo with Oaxaca cheese, avocado, chipotle mayo and pickled onion

PORK - slow cooked pork shoulder with Oaxaca cheese, avocado, and pork crackling

VEGETARIAN - beans, mushrooms and Oaxaca cheese in a tortilla, served with avocado, pico de gallo and coriander, lime Aioli (V)

BAKED EGGPLANT / \$28

Filled with capsicum, onion, tomato, oregano, garlic, rice, mushroom and cheese (V)

Sides

Bowl of chips / \$8

Garlic bread / \$10

Bowl of salad / \$8

Mashed potato / \$6

Mofongo / \$8

Steamed rice / \$3

Yuka chips / \$6

