



A LA CARTE

STARTERS

“Canasta De Pan” & Bordier Butter	16
Freshly Baked Rye Sourdough, Rosemary Focaccia & “Pan De Queso”	
24 mth “Prosciutto Di Parma”	22
Rosemary Focaccia & Homemade Pickles Vegetables	
Classic Provoleta	27
Fermented Medley Tomato, Honey, Parsley & Pimenton	
Artisanal Burrata & Black Truffle Pearls	36
Chimichurri Oil, Chardonnay Vinegar, Smoked Salt, Chive	
Tropical “Leche De Tigre” Ceviche	28
Red Snapper, Dragon Fruit, Mango, Papaya, Pineapple & Poppadom	
Galician Octopus “A La Braca”	38
Creamy Truffle Purple Potato, Cancha Corn, Paprika, Chives, Sun Dried Tomato & Infused Oil	

SPECIALS

Ox Tongue Carpaccio	28
BBQ Emulsion, Aromatic herbs Salsa Verde, Fried Shallots & Anchovies	
5 Stars Steak Tartare & Oregano Brioche	48
“Pure Black” Tenderloin (MS5), Shallots, Gherkins, Cappers, Egg, Fermented Black Garlic Oil, Herbs Salad & Infused Tobiko	
Homemade Beef Chorizo On Toast	31
Sourdough, Spiced Avocado Hummus, Pickled Red Onion, Seeds Chimichurri & Soft Egg	

EMPANADAS

Hand Cut Beef	5
Potato, Boiled Egg, Confit Onion, Grilled Capsicum & Olives	
Grilled Organic Corn	5
Confit Onion, Bechamel, Mozzarella & Basil	

CUTS

All Our Meats Are Carefully Selected, Aged Then Grilled On Our Wood & Charcoal Grill

“Black Label” Tenderloin	300g	85
600+ Days Grass Fed, 28 Days Wet Aged Buenos Aires, Argentina		
“Black Label” Ribeye	300g	75
600+ Days Grass Fed, 28 Days Wet Aged Buenos Aires, Argentina		
“Stockyard” Black Angus Sirloin (MS2)	300g	75
200+ Days Grass Fed, 28 Days Wet Aged Queensland, Australia		
“Margaret River Purebred” Wagyu Hanging Tender (MS4/5)	300g	70
400+ Days Grain Fed, 14 Days Wet Aged Margaret River, Australia		
“Heavenly Meat Board”	1.2kg	245
300g Ribeye + 300g Tenderloin + 300g Sirloin + 300g Hanging Tender		

PREMIUM CUTS

“Harris Ranch” USDA Prime Angus New York Strip	300g	90
200+ Days Grain Fed, 14 Days Wet Aged + 14 Days Dry Aged Coalinga, California, US		
“Stone Axe” 100% Full Blood Wagyu Ribeye (MS9)	300g	175
400+ Days Grain Fed, 21 days Dry Aged In Tallow New South Wales, Australia		
Ultimate Double Smash Cheeseburger & Chips	200g	32
Special Sauce, Lettuce, Raw onions & Smoked Cheddar Cheese		
“Black Angus” 200+ Days Grass Fed, 22 Days Dry Aged Queensland, Australia		

BIG CUTS

“Robbins Island” Wagyu Bone In Striploin (MS7)	500g	180
450+ Days Grass Fed, 28 days Dry Aged Robbins Island, Tasmania		
“King Island Yearling” Angus Porterhouse (MS4)	1kg	210
400+ Days Grass Fed, 21 days Dry Aged King Island, Australia		
“Pure Black” Full Blood Op Rib (MS5)	1kg	240
200+ Days Grain Fed, 32 days Dry Aged Victoria, Australia		

OTHER OPTIONS

“Pollo A La Brasa”	46	
Roasted Marinated Sakura Chicken Thigh (South American Style), Cilantro, Lime & Aji Verde		
“De Raza Iberian Pork” Bone In Ribeye	250g	53
Sweet Potato & Anchovies Purée, Charred Celeriac & Jalapenos Herbs Salad		
Grilled Barramundi	42	
Cabbage, Onion, Capsicum Escabeche & Oregano		

SIDES

Chips Provençal	12	Chimichurri	5
Mixed Greens & Herbs Vinaigrette	12	Creamy Horseradish & Chive	5
Broccolini, Pomegranate & Bacon Bits	16	Homemade Barbecue	5
Mushroom, Caesar Yogurt & Parmigiano (Girolle Maison Bellor - Loire Valley France)	29	Green Kampot Peppercorn	6
Padrón Peppers & Fermented Black Garlic	16		
Creamy Mac-Cheese & Pangrattato	16		

SWEETS

Espresso Martini Creme Brulee & Brown Sugar Ice Cream	19	
Gingered Yellow Nectarine Galette & Smoke Creme Fraiche Ice Cream	22	
Argentinian Doughnut & Dulce De Leche “Y Helado De Vanilla”	19	
Honey & Rosemary Baked Rouzaire Camembert & Toast	150g	21
Ice Cream, Vanilla - Brown Sugar – Smoke Creme Fraiche	1 pc	6

Prices do not include prevailing gov tax & service charge