



A

TASTE OF SOUTH AMERICA

ENTREE

EMPANADA CHORIZO

fried banana, chipotle sauce, fresh lime

GRILLED CORN AND VEGETABLE FRITTERS

Mexican black beans, guacamole and pico de galo (gf, v)

CHEVICHE OF GOLD BAND SNAPPER

tomato and onion, citrus and chilli (gf)

MAIN

PICANHA, BRAZILIAN RUMP CAP STEAK, SLOW ROASTED AND SEARED

savoury rice, grilled vegetables, butter chimichurri, tomato, cucumber and onion salsa (gf)

PAN SEARED MEXICAN STYLE FISH

cumin, garlic, chilli and salt, braised potatoes, cherry tomatoes and onion, citrus and beer (gfo)

PASTEL DE CHOCLO

vegetable, sweetcorn and egg pie with onions and olives, topped with creamed corn (v)

DESSERT

PERUVIAN SUSPIRO LIMENO

creamy mango caramel topped with toasted meringue and cinnamon (gf)

CHURROS CON CHOCOLATE

deep fried churros with chocolate sauce and sugar

SELECTION OF CHEESE & CRACKERS

with fig jam and grapes (gfo)



\$48 FOR 2 COURSES

\$60 FOR 3 COURSES