



*These tasting menus are a great option and are designed to be served as a banquet-style for the whole table. We require that the whole table chooses the same menu for everyone to enjoy. Groups of 8 or more are required to choose one of these tasting menus*

### **Chef's Tasting menu 55pp**

Quinoa sourdough, made in house, olive oil, sea salt

Jamón Serrano, 7 Hermanos Gran Reserve aged 24 months

Mixed Spanish olives by Oliveria Peru, cancha, pickled cucumber

Marranitas – Plantain croquettes of crispy pork & fresh cheese, pineapple aji

Iron chicken, pan seared under weight, Peruvian chilli, roasted baby peppers,  
buffalo ricotta

Char grilled Corn on the cob, chipotle aioli, ricotta, toasted coconut and maize

Green Tomato Salad of Palm heart, Mexican cheese, coriander, dried olives and  
crispy capers

Selection of house churned Latin-inspired ice cream

### **Chef's Tasting menu 65pp**

Freshly shucked Pacific Oysters, lemon, fingerlime, pickled ginger

Ceviche or Tiraditos of the day

Bacalao – Salt Cod croquettes, corn salsa

House made chorizo, grilled peppers

Char grilled Wagyu Picanha served with a spicy Mexican moulé

Caribbean Rice – coconut butter infused fried rice, black eyed peas, panela,  
popcorn and toasted coconut

Argentinean style grilled vegetables, chimichurri

*We will endeavour to accommodate most dietary requirements. Menu may need to be re-priced if any dish changes are made by customer.*