

Meriendas y Bocados

Snacks & Bites - from 12.00pm

House olives - 10

Olasagasti anchovy fillets, herb oil, croutons, herbs - 18, *df*

Corn chips con Guacamole - 12, *gf, v*

From the tin

- Cuca Sardines with croutons - 15, *df*
- Olasagasti Anchoas a la Donostiarra - whole anchovies in garlic and served with croutons - 22 (*serves 2*) *df*

Croqueta de Papa con Chipotle

chipotle potato croquette, smoked yoghurt, pipian dressing, pickled white onion, coriander (1) - 8

Tostada de Camarones

plantain toast, prawns, passionfruit dressing, avocado, green mango, coriander (1) - 12, *gf, df*

Tacos

- Beef cheek birria taco, salsa verde, oaxaca cheese, coriander on a corn tortilla (1) - 12, *gf*
- Battered flathead taco, chipotle slaw, coriander, lime, pickled green mango on a flour tortilla (1) - 12, *df*

Boquerones

corn coated white bait, lime aioli, El Estanco salt - 15, *gf*



'Feed Me' Long Lunch

Let us take care of you! Our Feed Me long lunch is the perfect introduction to South American flavours. Best enjoyed with friends, family and a glass of vino in hand.

House made sourdough to start, followed by a chefs selection of smaller, larger and side dishes from our menu and specials, all designed to share amongst your group.

\$75 per person

**please allow 1.5 - 2 hours | whole table required to dine on menu*

Pequeño

Entrees- 12.00 to 3.00pm

Arepas a la Brasa

charred arepas, fire roasted capsicums, herbs, confit tomatoes, ancho adobo - 24 veg, gf

Parilla Mixta

chorizo, morcilla, stuffed squid with sultana rice saffron aioli, chimichurri - 26 gf, df



veg - vegetarian | **v** - vegan | **(o)** - option | ***No split bills**

Comidas Grandes

Mains - 12.00 to 3.00pm

Barbacoa de Cordero

slow roasted lamb shoulder, pencil leeks, tortilla, queso fresco, guajillo adobo, caldo, coriander – *gf(o), df(o), 42*

Ensalada de Calabaza

chipotle quinoa, fire roasted pumpkins, kale, pepitas, pipian rojo, queso fresco, pico de gallo, corn, sour cream – *gf, 38*

Carne Asada

sirloin steak medium rare, red chimichurri, Jerusalem artichoke carpaccio – *gf, df, n, 41*

Trucha al Ajillo

char grilled whole rainbow trout, chard asparagus, garlic butter, herbs – *gf, df(o) 40*

*We always have amazing daily specials,
please ask our friendly team.*



El Plato Adicional

Sides - 12.00 to 3.00pm

Ensalada de Pepino con Garbanzos

lime pickle cucumber ribbons, chickpea and yuzu dressing, shallots, toasted pepitas, sunflower seeds, queso fresco, burnt onion dust - 20 *veg, gf, v(o)*

Papas al Horno

garlic and rosemary roasted potatoes - 12

• house made aioli - 2



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