

SNACKS

Green Plantain Baskets
Vegan Aioli, Chives, Hogao V

Black Prawn Dogs
Aioli, Coriander oil

Cassava Crisps
Cassava, Guacamole V

Corn Ribs
Smokey Chipotle, Paprika salt, Pickle Jalapenos , Parmesan

Coconut Chicken Wings
Adobo Sauce **OFO**

SMALL PLATES

Chargrilled Lamb Ribs
w/ Two bays & Coffee Glaze

Buffalo Cauliflower
Spiced Chipotle Glaze **V,O**

Classic Ceviche
Snapper, Tigers Milk, Red Onion, Corn, Sweet potatoe, Coriander oil

Hearts of Palm Ceviche
Hearts of Palm, Corn Chips, Avocado, Cucumber, Tomatoe, Red Onion, Vegan Tigers Milk **V**

King Fish Ceviche
Honey Soy Sauce, Ginger, Sweet Potatoe Crisps, Finger Lime

GRANDE

Smoked Peruvian Chicken
Aji de Gallina **30**

Argentinian Porterhouse
Chimichurri, Kiplers Potatoes **40**

Whole Roasted Eggplant
Eggplant , Jalapeno Pure, Chimichurri, Lemon Balm **27**

Slow Cooked Wagyu Brisket
Braised Cabbage , Beetroot Mole **30**

Mexican Quinoa Stuffed Capsicum
Quinoa, Rice, Vegan Mayo, Avocado **V 26**

Wild Barramandi
Creamy white sauce, Jalapeno Mash potatoe **35**

SIDES

Kiplers Potatoes
Paprika Salt, Chives, Sour cream **V 15**

Sweet potatoes Chips
Spiced Penauts, Cranberry Vinagrette **V 16**

Latin Salad
Mix Leaves, Salsa **V 15**

Chargrilled Broccoli
Red pepper Puree, House dressing **V 16**

DESSERT

Black Sesame & Chocolate Cigars
Dulce de Leche & Banana Mousse, Puffed Buckhead

Picarones
Coconut Icecream, Coconut dessicated, Cranberry Citrus Glaze **V 24**

Strawberry Panacota
Fairy floss, Strawberry Glaze **19**

Salpicon
Watermelon Juice, Strawberry , Banana, Strawberry **V 21**

19

22

FEED ME

Indecisive? Let us take care of you!
Enjoy a selection of our signature dishes,
including dessert
Minimum 2 guests and \$59.00 PP

DIETARY KEY:

V - Vegan
O - Contains onion
OFO - Onion Free Option

DINNER MENU IS DAIRY FREE
FULL MENU IS GLUTEN FREE

WINES

SPARKLING
Guerrieri Rizardi Prosecco **10 50**
Veneto, Italy

Andre Delorme Blanc De Blanc **52**
Burgundy, France

WHITES
Riposte The Stiletto Pinot Gris **13 62**
Adelaid Hills, SA

Babich Black Label Sauvignon Blanc **11 55**
Marlborough, New Zealand

Rego Do Sol Albarino **70**
Rias Baixas, Spain

Fraser Gallop Estate Chardonnay **12 55**
Margaret River, WA

Liz Heidenreich Riesling **12 60**
Clare Valley, SA

Aniello 006 Riverside Chardonnay **11 55**
Rio Negro, Argentina

Alamos Torrontes **11 50**
Mendoza, Argentina

REDS
Penley Francis Cabernet Franc **11 50**
Coonawara, SA

Junipers Crossing Tempranillo **12 55**
Margaret River, WA

Revanca Malbec **90**
Mendoza, Argentina

Indigo Blue Label Pinot Noir **14 65**
Beechworth, VIC

Humberto Canale Estate Pinot Nior **12 58**
Patagonia, Argentina

Woodstock Shiraz **12 58**
McLaren Vale, SA

Ruca Malen Yauqen Malbec **11 55**
Mendoza, Argentina

Seville Estate 'Sewn' Pinot Nior **13 60**
Yarra Valley, VIC

ROSE
Handhorf Hills Rose **12 55**
Adeliade Hills, SA

MRS Q Rose **10 48**
Adeliade Hills, SA

SIGNATURE COCKTAILS - \$20

Jungle Bird
Plantation 3 White Rum, Campari, Pineapple and lime

Andean Gimlet
Bombay Silver, Cucumber, lemon and Elderflower

Pisco Sour
Lime, Bitters, Pisco, Whites and Raw Sugar

Cuban Cartel
Spiced Rum, Woodfords Reserve Bourbon, Peach and Citrus

Blush
Housemade Rose Syrup, Vodka, Raspberry Sorbet and Prosecco

Spiced Grapefruit Margarita
Tequila, Cointreau, Grapefruit and Jalapeño

Oscuro
Ginger Shrub, Dark Rum, Gingerale and Lime

Pomegranate Fizz
Gin, Pomegranate Liqueur, lime and Pomegranate Reduction

Kumquat Caipirinha
Poached Kumquat, Lime and Cachaca

Espresso Martini
Vodka, Kalhua, Frangelico, Simple Syrup, Espresso

Mojito
White Rum, Citrus, Simple Syrup, Mint Leaves

Aperol Spritz
Aperol, Prosecco, Soda

BASIC SPIRITS \$11

TAP BEER

Estrella Damm, Spanish Lager **10**

Kona Hanilea IPA **10**

Two Bays Draught (GF) **12**

Two Bays Pale Ale (GF) **12**

BY THE BOTTLE

Quilmes Argentinian Lager **10**

Quiet Deeds Pale Ale **10**

Moondog Mac Daddy Dark Ale **10**

Lick Pier Ginger Beer **11**

The Hills Apple Cider **10**

