



CÁLIDA

BAR & GRILL

ENTRADA **TO START**

Aceitunas warm marinated olives w/ chilli & smoked paprika - VE/ GF	12
Ostras pacific osyters (6/ 12) w/ cava vinegar, olive oil & fresh lemon - GF/ DF	36/ 70
Pan Blanco Tostado crusty bread w/ beef jus - VEO/ GFO	13

EMPANADAS

A traditional south american delicacy of cooked filling stuffed into pastry, hand sealed & baked

Argentinas crushed beef, smoked paprika, red peppers, onions & green olives w/ chimichurri roja - DF	15 (2)
Queso fresh ricotta, mozzarella, corn, spinach & chilli w/ chimichurri - V	15 (2)

PRIMER PLATO **FIRST COURSE**

Queso Ahumado smoked cheese baked in a cast iron dish w/ romesco sauce, pistachio, chives & crusty bread - V/ GFO	22
Chorizo Txistorra lightly cured pork chorizo sausage, chargrilled w/ sweet sherry & shallot jus - GF/ DF	23
Tiger Prawns chargrilled and basted in beef tallow w/ roasted chilli & lime dressing - GF/ DF	27
Pulpo a la Parrilla grilled octopus w/ potato salad, tomato salsa, herb yoghurt - GF/ DFO	29
Pork Belly & Morcilla grilled and brushed w/ sherry caramel - GF/ DF	27

Brocheta de Carne s. kidman tenderloin skewers glazed in miso & beef tallow - GF/ DF	27
Cordero lamb cutlets marinated in smoked garlic & chargrilled w/ green tomato salsa - GF/ DF	27
Ceviche fresh salmon, leche de tigre, pickled pineapple, chilli, and fresh radish w/ beetroot & fennel crackers - GF/ DF	25
Bistec Tartar our signature entree of hand cut beef fillet, red chimichurri, shallots, mustard, parsley & truffle oil w/ paprika spiced plantain crisps - GF/ DF	27

SEGUNDO PLATO **SECOND COURSE**

Costilla de Res pressed beef short rib in a sticky Pedro Ximénez glaze w/ shallot thyme purée & fried basil - GF/ DFO	43
Pescado a la Parrilla grilled barramundi, sautéed white beans, mushrooms & tomatoes, smoked caper butter - GF/ DFO	37
Risotto Mariscos chargrilled lobster & tiger prawns, red pepper & spanner crab risotto, shellfish bisque, lemon - GF	45
Blistered Vegetable Ragu in a light tomato, garlic & chilli sauce w/ fresh casarecce pasta & finished with iberico manchego cheese - V/ DFO	31
Chicken Porteño half chicken marinated in paprika, garlic & citrus w/ violet mustard cream, bergamot & dill oil - GF/ DF	39

V – Vegetarian VE – Vegan VEO – Vegan Option
GF – Gluten Free GFO – Gluten Free Option
DF – Dairy Free DFO – Dairy Free Option

10% surcharge applies on sundays.
15% surcharge applies on public holidays.
Please notify our staff of any dietary requirements.

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CARNES A LA PARRILLA

MEATS FROM THE GRILL

Served with our chimichurri & australian red gum smoked salt

SIRLOIN 300g	39
kidman beef, qld. 120 day grain-fed - GF/DF	
WAGYU RUMP 400g	49
s. kidman premium, qld. 4-5mbs grain-fed - GF/DF	
EYE FILLET 180g	45
centre-cut kidman beef, qld. 120 day grain-fed - GF/DF	
FLANK 400g	45
kidman beef, qld. 120 day grain-fed - GF/DF	
WAGYU RIB EYE 250g	70
diamantina wagyu, qld. 4-5mbs, 350 day grain-fed - GF/DF	
PICANHA 300g	53
diamantina wagyu rump cap, qld. 4-5mbs, 350 day grain-fed - GF/DF	
WAGYU DENVER CUT 200g	69
sanchoku pure full-blood wagyu, qld. 9+ mbs 450 day grain-fed - GF/DF	

TOMAHAWK	15/100g
black angus aged for 40+ days, qld. 2+ mbs grain-fed - GF/DF	

SIDES

Hongos Asados	15
roasted portobello mushrooms, confit garlic, manchego - V/GF/DFO	
Burnt-End Carrots	13
smoked sour cream & chives - V/GF/DFO	
Mixed Leaf Salad	11
tender leaves dressed with house dressing - VE/GF/DF	
Onion Rings	15
battered onion rings, smoked paprika salt - V	
Verduras	15
grilled baby broccolini w/ romesco sauce - VE/GFO	

ADDITIONS

Cultured Black Truffle Butter	50g - 15
Riverine Buffalo Blue from Berry's Creek, Gippsland, VIC	50g - 17
Manicardi Balsamic of Modena, barrel aged for 25 years	5ml - 25
Grilled Lobster Tail	100g - 39

SALSAS PARA CARNES

SAUCES FOR THE STEAK

5EA
Cálida Beef Jus
Creamy Mushroom Jus
Green Peppercorn
Beárnaise
Chimichurri

COMPLEMENTARY

ask your waiter
Mustard
Dijon - Seeded
Hot English
Ketchup
Hot Sauce
Horseradish
Calabrian Chilli

POSTRES DESSERTS

Alfajores	6EA
dulce de leche sandwich cookie - V	
Chocolate Lava Cake	17
w/ vanilla ice cream, caramel pearls, mixed berry coulis - V	
Trio de Helado	15
daily selection of ice creams w/ chocolate soil - V/GF	
SELECCIÓN DE QUESOS	
exceptional local & international cheese served with quince paste, guindillas, fresh fruit, honey & crackers - V/GFO	
Riverine Buffalo Blue from Berry's Creek, Gippsland, VIC	50g - 17
Monforte from Section 28 (Comté style), Adelaide Hills, SA	50g - 17
Iberico Manchego from El Hidalgo, La Mancha, Spain	75g - 13
Chevrano Goat's Milk Gouda by Van der Heiden, Bodegraven, Holland	75g - 15
Selection of all 4 Cheeses	49

