

Dinner Menu

Table Starters

House-made Bread with smoked date butter (DFO) (V) 6.95

Olives marinated in herbs and spices (GF) (DF) (V) 8.45

Toasted Cancha, cashew, and roast mealworms tossed in spices (GF) (DF) (VO) 11.95

Crispy School Prawns rubbed in habanero and served with lime mayo (GF) (DF) 13.95

Sides and Salads

Pickled Capsicum and Potatos Huancaína with buckwheat and coriander (V) 12.95

Charred Cucumber Salad with heirloom cherry tomatoes, carrot and aji Amarillo soubise, and Jerusalem artichoke chips (GF) (DF) (V) 13.95

Iceberg Wedge Salad, with blue cheese crumble, speck chips, and chives, dressed in sweet cider vinegar emulsion (GF) 12.95

Sweet Potato Wedges with tarragon sour cream (GF) 11.95

Seasoned Chips (*Fresh Lime Chilli* or *Smoky BBQ*) served with Dallas Sauce (GF) (DFO) (V) 9.95

Signature Seafood Entrees

Olive Octopus: Roast octopus tentacles with sicilian olive espume, squid ink puffed rice crackers, and rocoto mayonnaise (GF) (DF) 21.95

Tiradito: Thinly sliced market fish, served with Aji Amarillo and lime emulsion, white onion, and cilantro (GF) (DF) (VO) 22.95

Squid a la Causa: Grilled pineapple squid with fried causa dough balls, salsa criolla, and salsa verde (GF) (DF) 25.95

Autumn Scallops: Seared scallops served with diced pawpaw tossed in gazpacho, crispy bacon slivers, and cucumber ribbons (GF) (DF) 23.95

Signature Oysters: Small farm, sustainable oysters served with finger lime, salt, and lemon and lime wedges (GF) (DF) 3 for 12.95 | 5 for 20.95 | 7 for 27.95 Extra Oyster 4.45

Small Plates

Chicken Wings served whole, deep fried with a choice of dry rubs or wet seasonings, accompanied with blue cheese sauce (VO) 14.95

- Ask about our seasoning varieties

Kentucky Fried Duck served with lime mayo and pecorino romano (GF) (DFO) 29.95

Cabra Tartare in Andean spices, with pumpkin bark and salted peanut soil (GF) (DF) 22.95

5 Founders Beef

Cube Roll Steak: 250g MB2+ sustainably farmed, carbon neutral, Eye of Rib, pan seared and served with roasted chat potatoes, watercress foam, pickled shallots, and jus (GF) 52.95

Main Courses

Pork Belly with sweet potato puree, salsa criolla, and spearmint foam (GF) (DF) (VO) 32.95

Smoked Duck Breast, with cornbread, alfalfa, cherry gel, and cocoa nibs 35.95

Market Fish with capers and seeded mustard butter, parsnip puree, garlic shoots, and broccolini (GF) Market Price

Sharable Portions*

For 2-3

Mayura Station Wagyu Brisket (350g) with Aji Panca barbeque sauce (GF) (DF) 59.95

Aji Amarillo Roasted Chicken deboned and stuffed with polenta 54.95

For 3-4

Braised Pork Belly cured in achiote paste, and served with salsa criolla (GF) (DF) 79.95

For 4-6

Whole Lamb Shoulder braised and roasted, served with jus gras (GF) \$119.95

GF = Gluten Free DF = Dairy Free V = Vegetarian O = Option (DF + V = Vegan Safe)

Ask about our Vegan replacements for the tiradito, chicken wings, and pork belly!

*Sharable Portions are served a la carte and designed to be ordered with sides