

SNACKS

Arepas (2 per serve) (V/VG) (Brisket/Chicken +4) – Hogao, Avocado Sauce, Parmigiano Cheese	16
Coconut Chicken Wings – Sweet Mustard Or Buffalo Sauce	16
Elotes (V/VG) – Corn cobs, Smokey Chipotle, Paprika, Pickled Jalapenos, Parmesan	16
Sweet Potato Roti (V/VG) – Tofu, Feta Sauce, Almonds	15
Black Prawn Dogs – Olive Mayo lime	18
Calamari Fritos – Vegan Mayo, Lime	16
Croquets (VG) – Jalapeno, Cheese, Potato	16

SMALL PLATES

Lamb Cutlets (Grass Fed) (FEED ME +2) – Pumpkin Pure, Orange BBQ, Chives	22
Buffalo Cauliflower (V) – Spiced Chipotle Glaze, Sesame Seeds	19
Heart Of Palm Ceviche (V) – Apple, Cucumber, Onion, Avocado, Coconut Cream, Lime	19
Prawn Aguachile – Onion, Cucumber, Green Capsicum, Jalapeno, Toston	24
Kingfish Ceviche (FEED ME +5) – Leche de Tigre, Pickle Onion, Cucumber, Caviar	26
Conchas de la casa (4 Per Serve) – Bay Scallops, Bisquet, Parmesan	22

GRANDE

Pollo A La Parrilla – Chicken Thighs, Sweet Potatoes Pure, Green Sauce	32
Slow Cooked Brisket (Grass Fed) – Braised Cabbage, Chipotle BBQ Sauce, Parsnip Pure	36
Argentinian Porterhouse (Grass Fed) (FEED ME +5) – Chimichurri, Herb Butter, Potato	42
Arroz de Mariscos (V)(Seafood + 4) – Bisquet, Pecorino Cheese, Salsa	29
Whole Roasted Eggplant (V) – Chimichurri, Roasted capsicum sauce	26
Mexican Quinoa Stuffed Capsicum (V) – Quinoa, Chick peas, Tofu, Green Sauce	29
Grilled Salmon – Parsnip Pure, Green Veg, Lime Butter Sauce, Caviar	37

SIDES

Chat Potatoes (V) – Fried Chat Potatoes, Chipotle Mayo, Paprika, Rosemary	17
Sweet Potatoes Chips (V) – Vegan Mayo	17
Charred Seasonal Greens (V) – Seasonal greens, Beetroot Hummus, Feta Cheese, Currant	17
Ensalada de Garbanzos (V) – Chickpeas, Cucumber, Tomato, Onion, Avocado, dressing	17

DESSERT

Black Sesame & Chocolate Cigars (2 per serve) – Chocolate Mouse, Chocolate Soil	20
Picarones (V) – Sweet potato and Pumpkin Donut, Maple Syrup	19
Crème Brûlée - Cream Catalan, Costra de Vanilla	19
Leche Asada – Mixed berry coulis Cheesecake	19

FEED ME

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



10% SURCHARGE WILL BE APPLIED ON WEEKEND & PUBLIC HOLIDAYS
ALL SAUCES ARE VEGAN & MADE IN HOUSE BY OUR CHEFS | DINNER MENU CAN BE DAIRY FREE | FULL MENU IS GLUTEN FREE
GROUPS OF 6 OR MORE MUST SELECT OUR FEED ME MENUS
V - Vegan | VG - Vegetarian | OFO - Onion Free Option

