Meat Papi

STARTERS

Wood-fired house-made bread, smoked roasted garlic, chilli, olive oil, balsamic vinegar *(VG)* **16**

Plantain chips, guacamole, pico de gallo *(VG)* **18**

Spanish chorizo sausage cooked over fire, lemon *(GF)* **18**

Tostada, fried prawns, guacamole, jalapeño salsa verde, fresh lime, pico de gallo *(GF)* **13 per piece**

Baja taco, fish tempura, herb sauce, whipped guacamole, pico de gallo *(GF)* **13 per piece**

Carnitas taco, charred pork, onion, jalapeño salsa, guacamole, pineapple, pico de gallo *(GF)* **12 per piece**

Angus beef taco, chargrilled, guacamole, pico de gallo, white onion, salsa criolla *(GF)* **14 per piece**

Crispy chicken ribs, smoked paprika, aioli *(GF)* **18**

Croquettes, pulled beef, provolone cheese, fried, chipotle mayo (x3) **18**

Fried empanada filled with BBQ beef, cheese, potato, queso fresco, salsa criolla (x3) *(GF)* **20**

Chargrilled whole Australian calamari, chilli butter, jalapeño salsa, lime *(GF)* **28**

Chargrilled WA octopus, jalapeño salsa, labneh, burnt peppers *(GF)* **28**

Chargrilled Australian king prawns, brown chilli butter, salsa verde, lime *(GF)* **28**

RAW

Australian snapper ceviche, Peruvian scorched chilli dressing, cucumber, shallot, coriander, lime, olive oil *(GF)* **28**

Yellowfin tuna ceviche, creamed avocado, passionfruit, mango, red chilli *(GF)* **28**

Beef tartare, salted corn crisps, pepitas koji, guajillo, parmesan, chives *(GF)* **28**

WOOD-FIRE / CHARCOAL / ASADO

Cheeseburger, house-minced 240g patty cooked over charcoal, American cheese, tomato, pickles, jalapeño and Peruvian salsa, special sauce, French fries **30**

Australian line-caught charcoal whole barramundi, salsa verde, salsa brava *(GF)* **48**

Half charcoal chicken asado, spice rub, charcoal green chilli, onion tomato salsa *(GF)* **46**

12-hour pulled beef shoulder, red chimichurri, guacamole, sour cream, coriander, 6 tortillas *(GF)* **42**

Otway wood-fired organic pork asado, 500g, garlic, herb salsa, guacamole, pico de gallo *(GF)* **46**

Cape Grim beef short ribs asado, MB 4, 500g, chimichurri, smoky chipotle *(GF)* **46**

O'Connor grain-fed bone-in porterhouse, MB 3-4, 350g, rosemary salt French fries, chimichurri *(GF)* **56**

O'Connor grain-fed Angus scotch fillet, MB 3-4, 300g, chimichurri butter *(GF)* **64**

Sher Wagyu scotch fillet, MB 6-7, 300g, chimichurri butter *(GF)* **84**

O'Connor grain-fed Angus T-bone, 500g, chimichurri butter *(GF)* **66**

Cape Grim grass-fed eye fillet, 250g, chimichurri butter *(GF)* **49**

SAUCES 4

Chimichurri / Chimichurri rojo (red) **/ Salsa criolla** (Argentinian) **/ Peruvian salsa criolla** (onion)
Jalapeño salsa verde / Pico de gallo *(All GF/VG)*

VEGETABLES / SIDES

Mixed leaf salad, house dressing *(GF/VG)* **10**

Chargrilled corn,
chipotle mayo, grated cheese, lime *(GF/V)* **16**

Classic French fries, lime pepper salt *(GF/VG)* **14**

Charred burnt carrots,
picada dressing, brown butter, natural yoghurt *(GF/V)* **16**

Triple-cooked Spanish-style potatoes,
salsa brava, aioli *(GF/VG)* **16**

Burnt pumpkin wedges, fire-roasted, labneh, spiced seeds, jalapeño dressing *(GF/V)* **16**

Arroz blanco Latin rice, sautéed onion, garlic, chicken stock, saffron *(GF)* **16**

Chargrilled broccolini,
red chimichurri, shallots, crispy garlic *(GF/VG)* **18**

BBQ cauliflower,
al pastor spice, sunflower seed crema, cured onions *(GF/V)* **16**

DESSERTS

Classic vanilla flan, rich caramel sauce *(GF)* **17**

Ice cream sandwich, whipped honeycomb crema, honeycomb crumbs, chocolate dip **20**

Crepes dulce de leche,
fire-roasted hazelnut, dark chocolate, ice cream **18**

Churros,
cinnamon, sugar, milk chocolate sauce **18**

Profiteroles, dulce de leche cream, sugar wand, pouring milk chocolate **20**

Colombian pineapple skillet cake,
brown sugar, fire-roasted pineapple,
vanilla sponge, ice cream, baked over charcoal **20**

(GF) Gluten Free **(V)** Vegetarian **(VG)** Vegan