

SMALL PLATES

House Made Guac & Chips **VE, GF**

Smashed avo, red onion, tomato, chilli, coriander, fried tostadas

Baked Scallop **GF**

Baked scallop, red chimichurri butter, corn

Cheese & Corn Empanada **V**

Cheese & corn empanada, crema, lime

Beef Empanada

Beef empanada, crema, lime

Collective Corn Ribs **V**

Fried corn ribs, Oaxaca, chilli, lime

Popcorn Prawns

Battered king prawns, lime salt, mango tigers milk, avocado

Chorizo Pinchos **GF**

Chorizo, chimichurri, corn tortilla

Cauliflower Ceviche **GF, VE**

Cauliflower, red aguachile, avocado, green tomato

Kingfish Ceviche **GF**

Kingfish, lime, amarillo, ginger, sweet potato, coriander

Fried Calamari **GF**

Local fried calamari, olive cream, salsa verde

14

8.5ea

9.5ea

9.5ea

19

25

24

19

26

23

SHARE PLATES

All served with South American slaw and choice of Provençal potatoes or corn tortillas

250g Wagyu Rump **GF**

Wagyu marble score 5+, house chimichurri

200g Black Angus Rib Fillet **GF**

Black Angus marble score 2+, house chimichurri

Maryland Chicken **GF**

Blackened Maryland chicken, anticucho sauce

Daintree Barramundi **GF**

Grilled or battered Daintree barramundi, salsa macha, charred pineapple, pickled onion **Note:** sauce contains peanuts

Slow Cooked Lamb **GF**

Slow cooked lamb shoulder, saltado sauce, tomato

Pork Belly Carnitas **GF**

Crispy pork belly, red chimichurri & apple mole, pickled jalapeños

Roasted Eggplant **GF, VE**

Wood-roasted eggplant, green & red mojo, pomegranate

43

49

34

35

37

35

32

SWEET

Churros **V**

Cinnamon sugar, caramel or chocolate sauce

16

GF Gluten Friendly **V** Vegetarian **VE** Vegan **VEO** Vegan Option

Please inform our staff of any dietary requirements. 15% Surcharge on Public

RUMBO

RUMBA