

SMALL PLATES

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

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

14

Baked Scallop **GF**

Baked scallop, red chimichurri butter, corn

8.5ea

Cheese & Corn Empanada **V**

Cheese & corn empanada, crema, lime

9.5ea

Beef Empanada

Beef empanada, crema, lime

9.5ea

Collective Corn Ribs **V**

Fried corn ribs, Oaxaca, chilli, lime

19

Popcorn Prawns

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

25

Chorizo Pinchos **GF**

Chorizo, chimichurri, corn tortilla

24

Cauliflower Ceviche **GF, VE**

Cauliflower, red aguachile, avocado, green tomato

19

Kingfish Ceviche **GF**

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

26

Fried Calamari **GF**

Local fried calamari, olive cream, salsa verde

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

43

200g Black Angus Rib Fillet **GF**

Black Angus marble score 2+, house chimichurri

49

Maryland Chicken **GF**

Blackened Maryland chicken, anticucho sauce

34

Daintree Barramundi **GF**

Grilled or battered Daintree barramundi, salsa macha, charred pineapple, pickled onion

35

Slow Cooked Lamb **GF**

Slow cooked lamb shank, saltado sauce, tomato

37

Pork Belly Carnitas **GF**

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

35

Roasted Eggplant **GF, VE**

Wood-roasted eggplant, green & red mojo, pomegranate

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 Holidays.

RUMBO