



LATIN DINNER

Entree

Fine selection of Pacific oysters, prawns, mussels, smoked salmon & Balmain bug served with jalapeño, pineapple & cilantro sauce

Main (Select one)

Tasmanian salmon fillet glazed with tequila agave, complimented with corn & requesón filled pumpkin flower

Jacks Creek Black Angus eye fillet, cooked to your liking with charred corn, potato purée & chimichurri

Baby back pork ribs, lightly smoked, brushed in our house brewed beer BBQ glaze & Pablo's chips

King prawns cooked over an open fire, brushed with a hot agave, Brazilian rice & spicy mango salsa

Peruvian spiced organic chicken with couscous, filled roast peppers, pickled cucumber & Aji Verde

Churrasco of Berkshire pork belly & fresh chorizo cooked on the parilla, served with tortilla bread, Brazilian rice & chimichurri

Dessert

Tasting plate of cinnamon churros, chocolate hazelnut pudding, salted caramel popcorn, banana & peanut butter ice-cream