

# WINES

## BY THE GLASS + BOTTLE

### WHITE

<b>Bisol Vaporetto PROSECCO NV</b> <i>Valdobbiadene // Italy</i>	14	60
<b>Corduroy RIESLING</b> <i>Watervale // Clare Valley</i>	12	52
<b>Lino Ramble GRILLO</b> <i>McLaren Vale</i>	11	48
<b>Guthrie CHARDONNAY</b> <i>Gumeracha // ADL Hills</i>	12	52
<b>Valdivieso Classic Sauvignon Blanc</b> <i>Chile</i>	10	42

### ROSÈ

<b>Hustle &amp; Vine PINOT ROSÈ</b> <i>ADL Hills</i>	10	42
<b>Vitners Project Premium Grenache ROSÈ</b> <i>McLaren Vale</i>		42

### RED

<b>Somos CINSAULT / CARIGNAN</b> <i>McLaren Vale</i>	14	60
<b>Konpira Maru CAB, MERLOT</b> <i>Kilmore // VIC</i>	11	48
<b>Schwarz GSM BLEND</b> <i>Vine Vale // Barossa</i>	11	48
<b>Hustle &amp; Vine SHIRAZ</b> <i>McLaren Vale</i>	10	42
<b>Trumpeter MALBEC</b> <i>Argentina</i>	14	54
<b>Emiliana Novas PINOT NOIR</b> <i>Chile</i>	13	52
<b>Navarro López TEMPRANILLO</b> <i>Spain</i>	13	52
<b>Perez Cruz Reserva CABERNET SAUVIGNON</b> <i>Chile</i>	13	52

# BEERS

## BY THE BOTTLE

<b>Coopers Pale Ale</b> , <i>Australia</i>	8
<b>Coopers Premium Light</b> , <i>Australia</i>	7
<b>Feral Hop Hog Pale Ale</b> , <i>WA</i>	10
<b>Club Colombia Roja</b> , <i>Colombia</i>	9
<b>Club Colombia Roja</b> , <i>Colombia</i>	9
<b>Quilmes Larger</b> , <i>Argentina</i>	9
<b>The Hills Co. Apple Cider</b> , <i>ADL Hills</i>	8

# COCKTAILS

## BY THE GLASS

<b>Aperol Spritz</b>	13	<b>Cosmopolitan</b>	14
<b>Chilcano Pisco</b>	14	<b>Sex onThe Beach</b>	15
<b>Pisco &amp; Pineapple</b>	11	<b>Black Russian</b>	14
<b>Pisco Mojito</b>	15	<b>Caspiroska</b>	13
<b>Pisco Sour</b>	13	<b>Pina Colada</b>	15
<b>Brazilian Caipirinha</b>	13	<b>Pisco &amp; Tonic</b>	10
<b>Pisco Sangria</b>	13	<b>Margarita</b>	14
<b>Espresso Martini</b>	13	<b>Bogota Mule</b>	12

# Cumbia

## Bar - Kitchen



# 3 SMALL TAPAS & WINE \$39

## TAPAS SHARED PLATES

<b>EMPANADAS</b> gf				14
<i>Corn pockets filled with various filling. Empanadas are a traditional dish of most cuisines, in Spanish-speaking countries.</i>				
<b>COXINHA</b>				13
<i>Brazilian favourite dumpling filled with chicken &amp; cream cheese.</i>				
<b>GRILLED TOSCANA</b> gf				
<i>Grilled Brazilian Sausages served with kasava flour &amp; chilli salsa</i>	Small	14	Large	20
<b>PERUVIAN CEVICHE</b> gf				20
<i>Peru national dish consisting of fresh King Fish, cured in fresh citrus juice and aromatic herbs.</i>				
<b>FROM THE SEA</b> gf	Small	18	Large	28
<i>Scallops &amp; Prawns sautéed in coconut &amp; criollo sauce.</i>				
<b>VIEIRAS</b> gf	Small	20	Large	26
<i>Pan fried scallops, morcilla served on pea &amp; basil puree.</i>				
<b>LATIN CHICKEN WINGS</b>	Small	13	Large	19
<b>PORK BELLY CEVICHE</b> gf	Small	15	Large	25
<i>Roasted, tender pork belly tossed in fresh citrus juices.</i>				
<b>CRUDO OF VEGETABLE</b> vg gf				14
<i>Grilled seasonal veg with olive oil and aromatic herbs..</i>				
<b>GRILLED CHICKEN</b> gf				22
<i>Peruvian marinated chicken thigh, with salsa verde, smashed potatoes, sour cream &amp; lime</i>				
<b>COCO'S FISH</b> gf				32
<i>Grilled King Fish fillet, served in a coconut sauce and fresh asparagus.</i>				
<b>ARGENTINIAN GRILL</b> gf				36
<i>600g Yearling grilled rump, served with smashed Potato &amp; Sala verde</i>				

# SALADS & SIDES

<b>WARM CHICKEN SALAD</b> gf		19
<i>Marinate Latin chicken with mix leafy green, quinoa, tomato &amp; avocado with olive oil.</i>		
<b>PORK BELLY SALAD</b> gf		16
<i>Crisp cabbage, carrots, tossed with succulent roasted pork belly in a spicy salsa.</i>		
<b>LIMA (V)</b> gf vg		17
<i>Quinoa, beans, cherry tomato, fresh avocado , feta cheese, chipotle salsa.</i>		
<b>MEXICANA</b> gf vg		17
<i>Lentil, beans, fresh avocado, sour cream, tomatoes, fresh corn, served with spicy salsa.</i>		
<b>FRIED PATATO CHIPS</b> served with sour Cream & Lime		10
<b>ADD EXTRAS +3</b>		
<i>Chicken, Chorizo, Bacon, Beans, Avocado Etc..</i>		

## CORN BREAD gf

<b>GRILLED CORN BREAD</b> (2 SERVES)	8	<b>ORTO</b> veg gf	14
<i>Corn bread with roasted Pumpkin &amp; Feta Cheese</i>			
<b>AREPA GRATINADA</b>	15	<b>AREPA PRAWNS</b>	18
<i>Corn bread gratin with tender beef and mozzarella.</i>		<i>Corn bread with smashed avocado &amp; Prawns.</i>	
<b>AREPA CON GUACAMOLE</b> (V)	15	<b>AREPA BELLY</b>	16
<i>Corn bread with smashed avocado, feta cheese.</i>		<i>Corn bread with Roasted Pork Belly, avocado &amp; spices salsa.</i>	
<b>AREPA CHICKEN</b>	18	<b>AREPA CHORIZO</b>	16
<i>Corn bread topped with tender chicken filet and mozzarella cheese.</i>		<i>Corn bread with grilled Chorizo &amp; Haloumi cheese.</i>	
<b>AREPA BEEF</b>	19	<b>ADD EXTRAS +3</b>	
<i>Double stack of Corn bread with pull beef, smashed avocado and sour cream.</i>		<i>Eggs, Chorizo, Bacon, Beans, Avocado, corn bread</i>	
<b>AREPA BRUSCHETTA</b> v	13		
<i>Corn bread topped with tomato, feta cheese, rocket lettuce and olive oil</i>			