

# CONDOR

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**oysters x4 (gf) (r) 24**

Freshly shucked, salt, pepper, Tiger's milk.

**ceviche (gf) (r) 30 †**

Goldband Snapper, ginger, garlic, habanero chilli, red onion, lime juice, sweet potato, coriander, celery, sweet corn, chulpi.

**causa de salmon (gf) (r) 29 †**

Tasmanian Salmon, potato, ají amarillo, lime, egg, baby cucumber, avocado, togarashi, sriracha.

**tiraditos de salmon (gf\*) (r) 21 †**

Tasmanian Salmon, baby cucumber, radish, Tiger's milk, coriander, chalaquita, togarashi and soy sauce.

**camarones al pilpil (gf\*) 23 †**

Wild Patagonian Prawns, parsley, garlic, chilli, pepper, merken, EVOO, served with sourdough ciabatta toasted.

**coxinha de frango x2 18**

Brazilian teardrop-shaped shredded-chicken croquettes with cheese, tomato, onion and garlic, served with spicy paprika mayo.

**chori (gf) 20**

Thick mild pork sausage, salsa criolla.

**chicken bites (gf) 17**

American mustard, honey, blue cheese mayo, lemon.

**pinchos de carne x2 (gf) 28**

Skewered Black Angus tenderloin marinated in traditional Bolivian spices, lemon.

**arepas colombianas con queso x2 (gf) (v) 14**

Cornbread stuffed with cheese, hogao sauce.

**humita (gf) (v) 18**

Sweet corn, capsicum, onion, garlic, double brie cheese.

**tempura cauliflower (gf) (vg) 15**

Spicy paprika mayo.

**tequeños x2 (v) 15**

Golden, haloumi cheese-stuffed dough, guasacaca sauce.

**empanada de carne 9**

Beef mince, onion, egg, capsicum, olives, cumin, nut meg, butter.

**empanada de pollo 9**

Diced chicken, onion, garlic, carrots, olives, capsicum, butter.

**empanada de hongos (v) 9**

Mushrooms, onion, garlic, cheese, truffle oil, thyme, nut meg.



## mains

### **asado (370g) (gf) 46**

A feast of slow-cooked beef ribs, finished on the char grill for that perfect smoky flavour, served with chimichurri and chips.

### **lomo (250g) (gf) 59**

Sliced eye fillet, marbled with flavour and buttery-soft to the bite. Served with chimichurri and chips.



### **barramundi con piel crocante (170g) (gf) 40**

Crispy-skinned Barramundi, fresh herbs salad with citric and mustard dressing.

### **bondiola de cerdo (230g) (gf) 39**

Slow-cooked pork scotch fillet with Malbec, Dijon mustard and fresh herbs, crunchy potatoes.

### **pollo al ají amarillo (gf) 36**

Roasted chicken breast, ají Amarillo, onion, garlic, cream, crunchy potatoes.

### **sabores de tierra (gf) (vg) 34**

Roasted capsicum, mushrooms, red onion and crunchy fried chickpeas, served on pumpkin, carrots and onion purée!

## sides

### **rocket salad (gf) (v) 11**

Baby rocket, parmesan cheese, EV00, gourmet glaze.

### **tricolor salad (gf) (vg) 15**

Tomato, sweet corn, avocado, EV00, gourmet glaze.

### **crispy fries (gf) (vg) 11**

Served with aioli.

### **roasted broccolini (gf) (vg) 11**

Served with garlic oil.

## desserts

### **flan (gf) (v) 18**

Cream, dulce de leche.

### **chocotorta (v) 20**

Chocolinas, cream cheese, dulce de leche, Dutch cocoa powder.

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sparkling

bandini prosecco veneto, italy 14 / 65  
42 degrees south sparkling campania,  
tasmania 14 / 65  
lallier champagne oger, france 200

white wines

totara sauvignon blanc marlborough, nz 13 / 60  
gigi pinot grigio veneto, italy 14 / 65  
amelia park ssb margaret river, wa 13 / 60  
rockbare the clare riesling clare valley,  
sa 14 / 65  
credaro kinship chardonnay margaret river,  
wa 14 / 65  
shaw & smith sauvignon blanc adelaide  
hills, sa 89  
sa raja kintari superiore vermentino  
sardinia, italy 105  
oliver's taranga fiano mclaren vale, sa 80  
henschke peggy's hill riesling eden valley,  
sa 80  
mountadam high eden estate chardonnay eden  
valley, sa 102

red wines

ventisquero reserva pinot noir valle de  
casablanca, chile 14 / 65  
karman tinto tempranillo rioja, spain 14 / 65  
la boca malbec mendoza, argentina 13 / 60  
mountadam five fifty shiraz barossa valley,  
sa 14 / 65  
alkoomi collection cabernet sauvignon  
frankland river, wa 14 / 65  
nanny goat pinot noir central otago, nz 105  
troppo grenache riverland, sa 65  
3 drops merlot mount barker, wa 80  
ben marco malbec mendoza, argentina 102  
poliziano chianti colli senesi sangiovese  
tuscany, italy 85  
two hands angels share shiraz mclaren vale,  
sa 85  
terra noble azara gran reserva carmenere  
valle del maule, chile 102  
fallen giants cabernet sauvignon halls gap,  
vic 95

rose

rameau d'or petit amour igp  
mediterranean, france 14 / 65  
chateau la gordonne bio rose cotes  
de provence, france 90

cocktails tipicos

**caipirinha 23**  
Brazil's national cocktail with  
lime, sugar and cachaça, simple  
yet bursting with flavour.  
**pisco souf 23**  
Pisco, lime and a touch of  
bitters, balanced perfectly for a  
refreshing kick.  
**fernet con coca 20**  
A beloved Argentine drink, fernet  
mixed with Coca-Cola.  
**piña colada 22**  
Tropical and creamy, with rum,  
coconut and pineapple.  
**passionfruit martini 22**  
Sweet & tangy cocktail featuring  
vodka, passionfruit & lime juice.



beers on tap

guinness 4.2% 15  
side track xpa 3.5% 13  
stone & wood pacific ale 4.4% 16  
feral lager 4.5% 14  
little dragon ginger beer 4% 16  
tall timbers ipa 5.9% 15  
west coast pilsner 4.5% 15

non-alcoholic

homemade limonada with fresh ginger,  
mint and soda 12  
mango mojito mocktail with mango,  
lime, mint and soda 15  
guinness zero 11  
heineken zero 11  
soft drinks

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