Small Plates

Caramelised onion & mozzarella bread, creamed sweet corn dip 8
Warm Mt Zero olives, confit garlic, aji molido 8
“Rosa’s” pickled eggplants 8
Fire roasted heirloom peppers, basil, fennel seeds 8
Rainbow chard fritters, queso fresco, garlic cream 16
Burrata, crushed peas, broad beans, mustard fruits 16
Crispy sweet potato, coriander & fermented chilli mayonnaise 12
Grilled provolone cheese, eucalyptus honey, oregano 16
Potato & caramelized onion “tortilla”, smoked mayonnaise 14
Baby corn “corndog”, salsa golf, cheddar cheese 5 ea
W.A. octopus “escabeche”, hearts of palm 22
Fried local calamari “a la provenzal”, lemon aioli 20
Beef tartare, poached duck egg, gruyere cheese 20
Chorizo slider, chimichurri 10 ea
Grilled veal tongue, tonnato sauce, white anchovies 17
Black pudding croquettes, prune puree, cumin oil 19

• Dishes may contain traces of nuts and gluten, please advise our team of any dietary requirements.

Please note • 10% surcharge on Sunday • 15% surcharge applies on public holidays
• All credit card transactions incur a processing fee of 1.2% • All EFTPOS no charge.

hotelargentina.com.au