

· BODEGA ·

— Picadas & Wine Cellar —

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	10ea
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.

 /hotelargentina3016  @hotelargentina3016 hotelargentina.com.au