



BRUNCH FAVOURITES

Cubano Sandwich — \$25

Slow-cooked Beef, Shaved Ham, Swiss Cheese, Pickles & Smokey Mustard Mayo on Toasted bread. Served with house chips.

Chorizo Sandwich — \$23

Grilled chorizo, Chimichurri, Mozzarella, Tomato & Coriander in Toasted Bread. Served with house chips.

Steak Sandwich — \$26

Grilled Steak, Chimichurri, Mozzarella, Tomato & Coriander in Toasted Bread. Served with house chips.

Steak & Eggs "Gaucho" — \$30

180gr Grilled marinated steak, Chimichurri, Fried eggs & Yellow potatoes.

SIDES

Yuca Fries — \$12

Crispy cassava served with Sour Cream.

Tostones Bites — \$12

Fried plantain served with spicy criolla sauce.

Sweet Ripe Plantain — \$12

Yellow Potatoes — \$12

Small fried yellow potatoes served with spicy criolla sauce.

Potato Wedges — \$12

Served with Sour Cream

BRUNCH EXTRAS

Beef / Slow Cooked beef —\$9

Chorizo / Chicken —\$8

Bacon —\$6

Black Beans. — \$7

Nachos Chips —\$6

Chimichurri — \$4

Criolla Sauce — \$4

Chipotle / Sour Cream - \$3

Guacamole — \$5

Egg — \$5

LATIN BAKERY

Arepa Double Cheese —\$9.9

Buñelo —\$5. Fritter Ball.

Almojabana—\$5. Salty Cheese Baked Bread.

Pan de bono—\$5. Cheese Baked Bread.

Tasting basket—\$12. Latin Bakery selection.



TO SHARE (OR NOT)

Nachos — \$21

Corn chips topped with cheese, Pico de gallo, Sour Cream, Guacamole, Corn kernels, Jalapeño & Chipotle sauce.
Add Chorizo +8 / Beef +9 / Chicken +8 / Black Beans +7

Quesadilla — \$23

Grilled tortilla, Sour cream, Melted cheese, Pico de Gallo with your choice of filling: Chicken, Beef, Chorizo or Black Beans. Served with chipotle sauce.

Patacones — \$26

Crispy golden green plantains, topped with tender slow-braised beef. Finished with fresh guacamole and vibrant diced tomato.

Mexican Salad — \$22

Mix leaves, Tomato, Onion, Coriander, Corn Kernels, Avocado & Fetta dressed with lemon. Topped with crushed nachos.
Add Chicken \$8 / Black Beans \$7 / Poached Egg \$5

Tacos (3 pcs) — \$23

Filled with cheese, Sour Cream, Pico de Gallo & Chipotle sauce.
With your choice of Beef / Chicken / Chorizo or Beans

Empanadas de la Casa (3 pcs) — \$18

Choice of Beef or Chicken, served with spicy Criolla sauce.

Guacamole — \$17

Tortilla Chips, Smash avocado and Pico de Gallo

Mixed Grill Platter - Picada — \$50

Beef, chicken and chorizo served with wedges and cassava.
Chimichurri and chipotle sauce.

SWEET TREATS

Latino Cake — \$16

Sponge cake with dulce de leche, Shaved Chocolate, Whipped Cream, Berries & Tres Leches Topping.

Mixed Berries Waffle — \$16

House waffle with vanilla ice cream, Mixed Berries, Dulce de leche sauce and whipped cream.

Churros con Helado — \$16

Churros with Ice cream & Dulce de leche sauce.

ChocoCake — \$12

A soft vanilla sponge cake coated in chocolate with a scoop of creamy vanilla ice cream.
Finished with a generous drizzle of dulce de leche.

THANKS FOR VISITING US

A surcharge of 10% applies on weekends. A surcharge of 20% on public holidays. A surcharge of 1.2% applies to all card payments.

No split bills or menu changes during busy periods. This kitchen cannot guarantee no traces of allergens. Please notify staff of any allergies or food intolerance.



BREAKFAST Until 4pm

Smashed Avo —\$26.9

Avocado, Fetta, glazed balsamic vinaigrette, cherry tomatoes, & poached egg on sourdough.

Eggs Benedict —\$26.9

Poached eggs on toasted sourdough with spinach, Hollandaise sauce & your choice of bacon or smoked salmon.

Chilli Scramble eggs —\$26.9

Scrambled eggs with chilli oil, parmesan, cherry tomatoes, crispy shallots & parsley on toasted sourdough.

Halloumi Bruschetta —\$25.9

Poached egg, grilled halloumi, sliced tomato, rocket & basil pesto on toasted sourdough.

Spanish Breakfast —\$27.9

Poached eggs with chorizo, slow-cooked in a rich Napolitana sauce with carrot, onion & celery, baked with melted mozzarella.

Big Breakfast —\$33.9

Two free range eggs, grilled chorizo, bacon, sautéed mushrooms, grilled tomato, hash browns & sourdough toast.

Ricotta Hotcake —\$26.9

Fluffy ricotta hotcake with seasonal fruit, maple syrup, Ice cream & icing sugar.

Granola Bowl —\$18.9

Muesli served with Greek yogurt, seasonal fruit, and a mix of seeds, drizzled with maple syrup.

Eggs on toast —\$15.9

Two free-range eggs, cooked your way, served on toasted sourdough.

Latin Breakfast —\$16.9

Eggs your way on cheese arepa.

SIDES

French fries —\$12.9

Served with parmesan & Roasted garlic aioli

Sourdough Toast —\$9.9

Served with your choice of spread. (GF bread +3)

Side Salad.—\$12.9

Fresh rocket, shaved Parmigiano, topped with house vinaigrette.

FOOD EXTRAS

Bacon +6

Grilled Chorizo +6

Smoked Salmon +7.9

Half avocado +5.5

Mushrooms +5.5

Halloumi +6

Salami +6

Extra Egg +4.9

Spinach +5.2

Grilled Tomato +5.2

Hasbrowns +5.2

SANDWICH

Ham & Cheese Toastie —\$15.9

Chicken & Avo —\$27.9

Chicken breast, avocado, pesto, mixed leaves & tomato on Focaccia bread, served with chips.

Chicken Schnitzel —\$27.9

Chicken schnitzel with aioli sauce, grilled cheese, mixed leaves & tomato on Focaccia bread. Served with chips.

COFFEE & HOT DRINKS

Black Coffee — \$5

Espresso / Double Espresso / Long Black.

White Coffee — \$5.5

Flat White / Latte / Piccolo / Capuccino / Macchiato

Single Origin Batch Brew

(Rotating Selection)

Black \$6 / Iced \$8

Babyccino — \$4

Hot Chocolate 36% Cocoa — \$6.5

add Marshmallow +1

Chai Latte — \$6.5

Matcha Latte — \$6.5

Mocha— \$ 6.5

Loose Leaf Tea Pot FOR ONE — \$6

English Breakfast • Earl Grey • Peppermint • Green • Lemon grass & Ginger • Chamomile.

Additional.

Caramel/ Vanilla/ Hazelnut/ Honey/ Duce de leche +1

Soy / Almond / Oat / Lactose free/ Coconut. +1

Mug Size +1. Extra shot +0.5. Decaf Coffee +1

SMOOTHIES & JUICES

Smoothie — \$10

Strawberry / Blueberry / Mango / Coconut

** Made with Coconut milk

Tropical Vibes — \$12

Pineapple, mango & coconut milk

Coconut Lemonade - \$10

Lemon, Coconut puree & coconut milk served with ice.

Orange Juice — \$7