

THE AREPITAS BAR

A Duke Lane signature.

Mini arepas topped with fresh guacamole

SLOW COOKED BEEF BRISKET (2PC)

Topped with pico de gallo & coriander 18

POTATO & VEG MIX (2PC)

Topped with pico de gallo & coriander (VG) 14

CHORIZO & CORN (2PC)

Topped with pico de gallo & coriander 16

TUNA CEVICHE (2PC)

Marinated with lime, red onion and jalapenos, topped with coriander 18

CUATRO PLATOS (4PC)

Try all 4 Arepiitas 32

THE PEQUEÑO

THE SMALLER

CASSAVA 14

Chunky Latin American cassava chips, served with house made blue cheese dip (GF)

WARM SOURDOUGH & MIXED OLIVES

Served with olive oil and balsamic vinegar to dip (VGO) 10

GRILLED CHORIZO 18

Served with pan fried seasoned corn and guacamole (GF)

PARMESAN POTATO BALLS 14

House made, crumbed, parmesan filled and flash fried

SKILLET MUSHROOMS 18

Marinated in garlic, topped with melted feta (VGO) (GF)

BRUSCHETTA BOARD 18

Mixed tomato salad topped with fresh basil and balsamic glaze served with ricotta cheese & sourdough baguette slices

THE GRANDE

THE LARGER

300G PORTERHOUSE 200G PORTERHOUSE **49**

Seasoned with our signature spice rub, served with your choice of:
house made creamy pepper sauce (GF) OR chimichurri (GF) **35**

SLOW COOKED BEEF SHORT RIB

Served with spicy barbecue sauce and a dollop of mash (GF)

CHICKEN CHAMPINONES **46**

Seasoned with our house made spice rub, served with a creamy
burnt garlic mushroom sauce (GF)

..... **28**

PESTO GNOCCHI **22**

House made, served with pesto and coconut puree garnished with
spinach, sundried tomatoes and Kalamata olives (VG) (N)

SESAME SEARED TUNA

Coated in a sesame spice rub, served with papas criolla (mini yellow
potatoes) and mojo verde sauce (GF) **38**

TO ACOMPAÑAR

SIDES

HOUSE ENSALADA

Carrots, yellow capsicum, kale, red cabbage, cherry tomatoes
dressed with white balsamic and olive oil (VG) (GF)

..... **12**

BLACK BEAN ENSALADA **14**

Black beans, corn, avocado, spring onion, red capsicum, jalapeno
and lime (VG) (GF)

SHOESTRING FRIES **14**

Served with house made chipotle mayo (VG) (GF)

CREAMY MASH **12**

Garnished with chopped chives (GF)

CHARRED BROCCOLINI

Pan fried with chopped garlic and garnished with pepitas (VG) (GF) **14**

THE DULCE

THE SWEETER

CHURRO PLATE

Served with our boutique vanilla ice cream, dulce de leche, cinnamon and a bicult crumb (VGO)

..... 17

TRES LECHES CAKE

House made three milks cake served with whipped cream and fresh strawberries

..... 17

SALTED CARAMEL STICKY DATE

Served with our boutique vanilla ice cream and salted caramel sauce

..... 17

PLATANO CON HELADO

Pan fried sweet plantain banana topped with crumbed feta and our boutique vanilla ice cream (GF) (VGO)

..... 17

VG - Vegan **VGO** - Vegan Option **GF** - Gluten Free **N** - Contains Nuts

Please note that our kitchen handles a variety of allergens.
If you have any allergies or dietary requirements, kindly inform a member of our staff.