



FOOD

PiNCHO X DiSCO

FOOD

**OUR MENU WAS CREATED
WITH A PASSION
FOR SHARED DINING
EXPERIENCES.**

**OUR PLATES WILL COME TO YOU
PROGRESSIVELY AS SOON AS THEY
ARE READY, SO THAT YOU CAN
ENJOY THEM AT THEIR BEST.**

Please note all Sundays incur a 10% surcharge & public holidays incur a 15% surcharge.

Please be aware that we are unable to guarantee any dish is completely free of residual allergen traces.

**FEED ME**

89pp

Oysters chalaquita, Tigers milk

Kingfish ceviche, hibiscus, watermelon

Salmon, warm tiradito, nikkei

Flat bread, Café de Mexico butter

Slow cooked lamb shoulder, mole verde, lemon

Blackened spatchcock, house sauce

+36

Sides

Soft serve

INDULGE ME

114pp

Oysters chalaquita, Tigers milk

Kingfish crudo cannoli, coriander, cucumber,
lemon, apple, radish, caviar

Tuna, black tapioca tostada, crudo

Flat bread, Café de Mexico butter

Wood fired Provoletta, heirloom tomato

Pinchos, anticuchos, wagyu flap

Grilled calamari, chipotle nikkie , lime

Blackened spatchcock, house sauce

Beef + chimichurri + Salsa criolla + sides

Soft serve



ALL IN

149pp

Oysters chalaquita, Tigers milk

Kingfish crudo cannoli, coriander, cucumber,
lemon, apple, radish, caviar

Tuna, black tapioca tostada, crudo

Chipa bread, jamon, tomato

Wood fired Provoletta, heirloom tomato

Baked scallop, red chimichurri butter

Char'd glazed lamb belly

Pinchos, anticuchos, skull island prawn

Grilled calamari, chipotle nikkie, lime

Rainbow trout, macha, burnt pineapple,
purple corn tortilla, char lime

+41

Beef + chimichurri + Salsa criolla + sides
Dry aged

Sides

Soft serve



PINCHOS, ANTICUCHOS

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|-------------------------|----|
| MB9+ Westholme Wagyu | 19 |
| Skull Island King prawn | 19 |
| Mushroom | 12 |
| Salt Kitchen chorizo | 16 |

BITES

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| Cured barra, salsa verde crudo | 16 |
| Octopus Tostada, Peruvian olive, coriander, habanero | 19 |
| Baked scallop, red chimichurri butter, toasted corn | 8 |
| Oysters chalaquita – Natural – Tigers milk | 7 ea |
| Chipa bread, jamon | 19 |

CEVICHE, CRUDOS, AGUACHILES

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| Kingfish belly aguachili, cucumber, lemon, apple, radish | 27 |
| Scallop ceviche, roe, finger lime, shiso, agave | 26 |
| Ora king salmon warm tiradito, nikkei | 24 |
| Kingfish Aguachili ,tomato water, melon, caviar | 28 |
| Tuna crudo, black tapioca, watermelon, ajo blanco | 27 |
| Snapper Ceviche, passion fruit tigers milk | 25 |
| Cauliflower ceviche, almond tigers milk | 20 |





PLATES

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|---|----|
| Wood fired Provoletta, heirloom tomato | 21 |
| Flat bread, Café de Mexico butter | 14 |
| Grilled calamari, chipotle nikkie, lime | 26 |
| Lamb belly, garlic ginger glaze, coriander | 23 |
| Chicken tips, green tomatillo, salsa prebie | 19 |

WOOD FIRED

Fresh ingredients prepared on the Jasper grill & wood fired Mesiano oven.

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| Blackened spatchcock, house sauce | 38 |
| Rare breed Pork belly, salsa taquera | 38 |
| Beef + Chimichurri + criolla + lime | |
| Dry aged club | 45 |
| Dry aged Short loin | 78 |
| Rib eye | 145 |
| Rainbow trout, macha, charred pineapple, purple corn tortilla, lime | 42 |
| Slow cooked Lamb shoulder, saltado sauce, tomato | 42 |

SIDES

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|---|----|
| Charred corn, chilli butter | 13 |
| Cauliflower huancaína, pecans, toasted quinoa | 13 |
| Casava chips, ricotta mayo | 13 |
| Tomato carpaccio | 13 |
| Spice set - chilli crunch, dried, sauce | 13 |





TO FINISH

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| Tres leches cake, cardamon berry sorbet | 20 |
| Rice pudding, passionfruit, raspberry | 20 |
| Banana custard mille feuille, chocolate | 20 |
| Soft serve of the day | 20 |

