

A LA CARTE

PARA COMENZAR

Smoked butter, seeded sourdough from Penny Fours 4ea

Oysters ^{GF DF} MARKET PRICE

ENTRADA

Kingfish Tiradito, piquillo dressing, lime, jalapeño, shiso ^{GF DF} 27

Mushroom Pâté, beurre noisette, figacitas de mantecas ^V 22

Stracciatella, eggplant escabeche, confit tomatoes ^V 17

Prawns, ancho butter, lemon, fioretto ^{GF} 30

Wagyu Beef Tongue Pastrami, spigarello, capers, sauce tonnato ^{GF DF} 36

Pork Chicharrón, chili arbol sauce ^{GF DF} 32

Casa Esquina Wagyu 'Chorizo' sausage, chimichurri ^{GF DF} 16

Cowra Lamb Sweetbreads (150g) ^{GF DF} 32

Sweetbread and Prawn Paella, wagyu fat chilli crunch ^{GF DF} 36

Black Garlic Pasta, mascarpone, pecorino ^V 18/36

Vongole Pasta, roasted shellfish cream sauce, uni ^{GF AVAILABLE}

20/40

-add whole lobster ^{PRE ORDER ONLY MARKET PRICE}

EMPANADAS

All served with side of Salsa Criolla & Will's DC Hot Sauce

Beef, raisin, olive 10ea

Chicken, chorizo 10ea

Roasted Butternut Squash, raclette ^V 9ea

Kangaroo, maraschino cherry 12ea

PARRILLA

275g Tajima Wagyu Picanha 7+ ^{GF DF} 76

275g Tajima Wagyu Hanger Steak ^{GF DF} 69

1kg 60 Day Dry Aged Ranger's Valley Black Market Angus 5+ Ribeye ^{GF DF} 260

1kg Portoro T-bone Grain-Fed Black Angus 4+ ^{GF DF} 210

700g Slow-cooked Lamb Shoulder, salsa de tomate a las brasas ^{GF DF} 66

Portoro Short rib Grain-Fed Black Angus 4+, miso and mirin glaze ^{MARKET PRICE}

Fire-roasted Chicken, salsa chambota ^{GF} 45

Whole Grilled Fish, anchovy gribiche, butter ^{GF MARKET PRICE}

Seed Encrusted Whole Roasted Baby Pumpkin, mushroom risotto ^{GF N} 36

Whole Suckling pig (9-12kg) ^{PRE ORDER ONLY MARKET PRICE}



RIBEYE



PICANHA



T-BONE



TOMAHAWK



SHORT RIB



HANGER

GUARNICIÓN

Rocket and Watercress salad, parmesan, lemon verbena dressing ^{GF} 14

Charcoal Sweet Potato, brown butter ^{GF} 15

Fried Brussel Sprouts, ajo blanco, espelette pepper ^{GF DF N} 16

Smoked Kipfler Potatoes, 'special sauce' ^{GF DF} 15

Grilled Yellow Squash, Gremolata, pickled fennel ^{GF VEGAN} 15

Old Bay seasoned fries, chipotle aioli ^{DF GF} 11

SALSAS & SAUCES

Dry Spice Chimichurri ^{GF VEGAN} 3

Fresh Chimichurri ^{GF VEGAN} 3

Will's DC Hot Sauce ^{GF VEGAN} 3

Chimichurri Rojo ^{GF VEGAN} 3

Salsa Criolla ^{GF VEGAN} 3

DIETARIES / ALLERGIES

^{GF} GLUTEN FREE ^{DF} DAIRY FREE ^V VEGETARIAN ^N CONTAINS NUTS

Please let our waitstaff know of any dietaries or allergies prior to ordering. A 10% surcharge applies on all groups of 6+. A 15% surcharge applies to all bills on public holidays and a 10% surcharge applies on Sundays. Credit card payment charges may apply.

SET MENU

All dishes are served to share. Set menus are available for a minimum of 2 guests. All parties of 8 or more guests are required to dine from one set menu.

PEQUEÑO BANQUETE \$100PP

Stracciatella, eggplant escabeche, confit tomatoes ^V

Kingfish Tiradito, piquillo dressing, lime, jalapeño, shiso ^{GF DF}

Casa Esquina Wagyu 'Chorizo', chimichurri ^{GF DF}

Black Garlic Pasta, mascarpone, pecorino ^V

700g Slow-cooked Lamb Shoulder, salsa de tomate a las brasas ^{GF DF}

Smoked Kipfler Potatoes, 'special sauce' ^{GF DF}

Rocket and Watercress salad, parmesan, lemon verbena dressing ^{GF}

Goats cheese ice cream, dulce mousse, caramelised white chocolate, meringue

GRANDE BANQUETE \$120PP

Smoked butter, seeded sourdough from Penny Fours

Kingfish Tiradito, piquillo dressing, lime, jalapeño, shiso ^{GF DF}

Mushroom Pâté, beurre noisette, figacitas de mantecas ^V

Prawns, ancho butter, lemon, fioretto ^{GF}

Pork Chicharrón, chili arbol sauce ^{GF DF}

275g Tajima Wagyu Picanha 7+ ^{GF DF}

Grilled Yellow Squash, gremolata, pickled fennel ^{GF VEGAN}

Fried Brussel Sprouts, ajo blanco, espelette pepper ^{GF DF N}

Burnt Caramel Flan