



## Journey Through Peru

### Oysters Al Aji Amarillo (GF, DF) (2pcs)

*Sydney Rock oysters, Aji Amarillo sauce, dill oil, chalaquita, tiger's milk*

### Tartaleta de Majariscos

*Prawns, scallops, Aji Amarillo, ikura, chives, parmesan cheese*

### Patacon y Cecina (GF, DF)

*Banana plantain, beef tenderloin, Aji Amarillo, capsicums, Chicha de Jora*

### Escabeche (GF, DF)

*Mussels, fennel, Aji Panca, Chicha de Jora*

### Huatia

*Native potatoes, Peruvian sauces (Uchucuta, Huancaína, Huacatay) without Huancaína - GF, DF, V - optional*

### Tiradito Natural (GF, DF)

*Bass grouper, lime, olive oil, banana plantain, cassava, chalaquita*

### Scallops (GF, DF)

*Green tiger's milk, cured abalone, camu camu, evoo, shallot*

### Ceviche de Pato

*Maryland duck leg and duck breast, Aji Amarillo, cassava, peas and orange*

### Dessert

*Dishes served to be shared*

*Set Menu Price \$125pp*



## Tasting Menu

### Torta de Choclo (GF, DF)

*Smoked salmon, corn cake, criolla sauce, avocado, Aji Amarillo*

### Causa de Pulpo (GF, DF)

*Mash potato, Fremantle octopus, olives, basil and spinach*

### Tripe y Anticuchera (GF, DF)

*Tripe slow beef, anticuchera sauce, potatoes, white corn*

### Ceviche Carretillero (DF)

*Fish of the day, calamari, Rocoto tiger's milk, white corn, chullpi, prawns*

### Bistec a lo Pobre + Rice (GF, DF)

*Black Angus Striploin, chimichurri, banana, potatoes, quail egg*

## Dessert

*Dishes served to be shared*

*Set Menu Price \$90pp*