

FIRE FEAST

ENTREES FROM THE FIRE

WOODFIRE FLAT BREAD WITH CHORIZO or GRILLED MUSSET HOLDINGS' MUSHROOMS, LABNA

TWICE COOKED BUNNYGALORE LAMB RIBLETS & SALSA VERDE

PRAWNS A LA DIABLA SKEWERS

INFIERNILLO CHEESE & CORN EMPANADAS & SALSA YAGUA (VEG)

MAINS

ROCKAWAY FARM CHICKEN.

Wood fire Smoked, Chicken Jus & Herbs

INFIERNILLO SALT BAKED OCEAN TROUT

Lemon Salsa, Greens

WAGYU ENTRANA A LA BRASA

Argentinian Style Skirt Steak with Chimichurri

RESCOLDO VEGETABLES (VEG/GF)

Seasonal Vegetables Cooked in Embers and Ash, Persian Fetta, Pepitas, Salsa Macha

SIDES

TWICE COOKED POTATOES ROSEMARY SALT (VEG/GF)

SEASONAL SALAD (VEG/GF/DF)

Duck Foot Farm Leaf Salad, Smoked Almonds.

DESSERT

SEASONAL BERRIES PANCAKE FROM OUR PLANCHAS

served with Dulce De Leche and Vanilla Ice Cream

PINEAPPLES FROM THE DOME

Slow Roasted Pineapples, Rum Caramel, Cream

OSBORN
HOUSE