

LA BOCA

BAR AND GRILL

At La Boca Bar and Grill Sydney, we pride ourselves on offering a traditional Argentinian dining experience. In Argentina, people believe in utilising the entire animal so no delicious flavours are wasted. We follow the same ideals with our Asador; your meal will encapsulate the tender meat to enhance your Argentinian dining experience.

GF Gluten Free, DF Dairy Free, N contains nuts
VE Vegetarian, VG Vegan

PICADA

ENTREE

- Empañada Sampler** \$17.99
Beef and capsicum, ham & cheese and sweetcorn
- Fugazza** ^{VE} \$17.99
Mozzarella cheese, caramelised onion, semi-dried tomato
- Asado Sampler** \$22.99
Grilled beef, pork and lamb sausages
- Grilled Loligo Squids** ^{DF} \$24.99
Garlic and chilli
- Wood Fired Grill Tiger Prawn** ^{GF} \$26.99
With salsa verde

PARRILLA

GRILL

- Pescado del Día / Fish of The Day** \$38.99
- Entraña / Skirt Steak** ^{GF} \$42.99
250G | MB 3+ | 180 days grain fed
Jack's Creek Black Angus
- Chuletas de Cerdo / Pork Chop** ^{GF} \$44.99
Free range Berkshire
- Lomo / Eye Fillet** ^{GF} \$52.99
230G | MB 3+ | 180 days grain fed
Jack's Creek Black Angus
- Cuadril / Wagyu Rump** ^{GF} \$53.99
300G | MB 6+ | 500 days grain fed
Jack's Creek wagyu
- Tira de Asado / Short Rib with Mole Sauce** ^{GF, N} \$56.99
500G | grass fed Southern Rangers

GUARNICIONES

SIDES & SALADS

- Mixed Salad** ^{GF, N} \$12.99
Celery, green apple, mixed lettuce, walnut and buttermilk dressing
- Rosemary Chips** ^{DF} \$12.99
- Sweet Potato Chips** ^{DF} \$12.99
With cumin salt
- Fried Broccoli** \$15.99
With hollandaise chimichurri sauce topped with shaved parmesan

ASADOR

fire pit

- Pollo / Half Chicken Asador** \$36.99
Free range chicken, marinated with chimichurri sauce for 12 hours, and slow cooked to perfection over charcoal
- Lamb Shoulder Asador** ^{GF} \$50.99
(Serves 1)
8 hours slow cooked 400G lamb shoulder
- Butcher's Selection** \$56 \$105.99
(Serves 1 or 2)
Free range pork belly, lamb and beef asador, pork sausage, Rosemary lamb sausage, chicken thigh served with chimichurri sauce
- Surf and Turf Platter** ^{GF} \$120.99
(Serves 2)
Featuring free range pork belly asador, beef asador, lamb asador, Cone Bay barramundi, sous vide grilled squid, green tiger prawn with house made chimichurri sauce.

VEGETARIANO

VEGETARIAN

- Gnocchi** ^{VE} \$36.99
With spinach, artichoke, button mushrooms and parmesan cheese
- Grilled Giant Mushroom** ^{GF, VG} \$36.99
With smoked eggplant, ancient grains and broccolini

POSTRES

DESSERTS

- Churros** \$20
With dulce de leche sauce
- Volcano** \$20
With raspberry crumb and chocolate gelato
- Pistachio Orange Blossom** \$20

NON ALCOHOLIC

- Fresh**
 - Selection of Premium Dilmah Teas 5
- Coffee**
 - Regular 5
 - Large 7
- Soft Drinks**
 - Bottled - Coke, Coke No Sugar, Sprite, Fanta 6.⁵⁰
 - Bundaberg Ginger Beer 7
 - Lemon Lime & Bitters 7
- Water**
 - Acqua Panna (500ml/1 Litre) (Still) 8 12
 - San Pellegrino (500ml/1 Litre) (Sparkling) 8 12



Ask your waiter for our daily specials. If you have any special dietary requests please speak to the La Boca Bar and Grill staff for further details on menu items options.

Menu is correct at the time of publishing, but items and prices may be subject to change. All payments through credit cards will attract a credit card fee of 1.52% for Visa/MasterCard/Amex. EFTPOS incurs 0% surcharge when used as a debit card, however, when used via tapping, any debit card works as a credit card and a 1.52% credit card fee will apply. 15% surcharge applies on public holiday.

WINE

SPARKLING WINE

Woodbrook Farms Brut Cuvee	10	48
Jacob's Creek Prosecco	11	58

RED WINE

Woodbrook Farms Cabernet Sauvignon	10	45
Woodbrook Farms Shiraz	10	45
Wild Oats Merlot	12	53
Festivo Malbec	13	58
Robert Oatley Pinot Noir	14	61

WHITE WINE

Woodbrook Farms Sauvignon Blanc	10	45
Giesen Estate Sauvignon Blanc	14	60
Woodbrook Farms Chardonnay	10	45
Mythic Mountain Chardonnay		56
Ad Hoc Wallflower Riesling	12	58
Ara Pinot Gris	12	58

ROSE/MOSCATO

Lima Rosa Rose	11	48
Flore Moscato	11	48

PORTS

Taylor's 10 Years Tawny Ports	18
Taylor's 20 Years Tawny Ports	21

BEER & CIDER

BOTTLE

Carlton Zero (Non-Alcoholic)	8
Cascade Light	8.50
Asahi Super Dry	10.50
Stella Artois	11.50
4 Pines Nitro Stout	11.50
Corona	11.50

TAP

Great Northern Super Crisp (Mid Strength)	10
Botany Bay Lager	10.50
Bulmer's Cider	10.50
One Drop Hazy Pale Ale	10.50
Carlton Draught	11.50
Balters XPA	12
Peroni	12

• SPIRITS •

APERTIFS

Campari	11.50
Pimms No. 1	11.50
Aperol	11.50

WHISKEY

Jameson Irish	10.50
Canadian Club	11
Jack Daniel's	11.50
Tullamore Irish	11.50

SCOTCH

Ballantines	10.50
Johnny Walker Red Label	10.50
Johnny Walker Black Label	12
Glenlivet	14
Glenfiddich	15
Glenmorangie	15.50
Chivas Extra	17.50
Chivas Regal 18 Years	20.50

BOURBON

Jim Beam	10.50
Maker's Mark	11
Eagle Rare	15

TEQUILA

Olmeca	12.50
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RYE

Wild Turkey Rye	10.50
Wild Turkey	11

RUM

Bacardi	10.50
Captain Morgan Spiced	10.50
Havana Club Anejo	10.50
Bundaberg Under Proof	10.50
Havana Club Especial	11
Bundaberg Over Proof	12

GIN

Beefeater (House)	10.50
Tanqueray	13
Bombay Sapphire	13.50
Hendricks	14
Plymouth Sloe Gin	14

VODKA

Absolut Original	10.50
Absolut Raspberri	10.50
Absolut Vanilla	10.50
Wyborowa (House)	10.50
Stolichnaya	14

BRANDY

Chateau Brandy	10.50
Remy Martin	16

PORT

McWilliam's Harwood Estate 10 Years	11.50
Galway Pipe Grand Tawny 12 Years	11.50

LIQUEURS

Kahlua	11.50
Baileys	11.50
Malibu	11.50
Galliano Amaretto	11.50
Midori	11.50
Southern Comfort	11.50
Tia Maria	11.50
Blue Curacao	11.50
St. Germain	11.50
Grand Marnier	11.50
Drambuie	11.50
Chambord	11.50
Cointreau	11.50
Sagatiba Cachaca	11.50
Opal Nera Sambuca Black	11.50
Opal Nera Sambuca White	11.50

HOUSE SPIRITS

Johnny Walker Red	10.50
Wyborowa Vodka	10.50
Beefeater Gin	10.50
Jack Daniel's	11.50

FORTIFIED WINE

Martini Rosso	11.50
Cinzano Bianco	11.50

SHERRY

Tio Pepe	11.50
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COCKTAILS

La Boca Margarita 18

Tequila, cointreau, lime juice

In Flight - Aperol Spritz 18

Aperol, prosecco, soda

Jet Set - Espresso Martini 18

Vodka, kahlua, coffee, a dash of sugar syrup

A380 - Dirty Martini 18

Bombay sapphire gin & vermouth

Boeing 747 - Negroni 20

Gin, campari, vermouth

Captain's Choice - Mango Colada 20

Rum, malibu, mango syrup, cream

Passion In The Sky (On The High Sea) 20

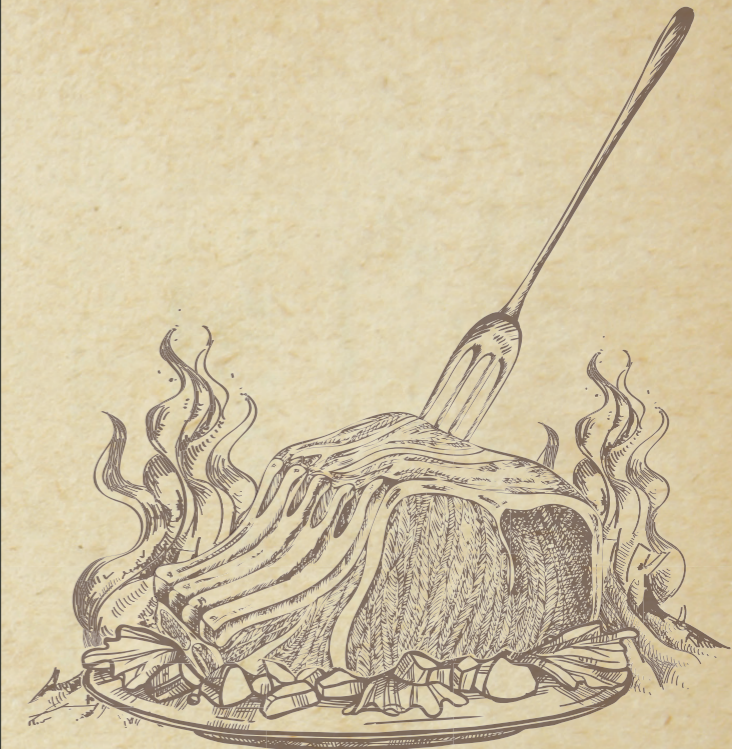
Rum, amaretto, passion fruit syrup, sugar syrup & pineapple juice

All Aboard - Mango Nutcracker 20

Tequila, frangelico, mango liqueur, orange juice, milk

Mile High - Long Island Iced Tea 22

Tequila, gin, rum, vodka, cointreau, lemon juice, coke



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#LaBocaSydney