

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
- Costillas De Cerdo / Pork Ribs** ^{GF} \$39.99
Free range Berkshire
- Lomo / Eye Fillet** ^{GF} \$52.99
230G | MB 3+ | 180 days grain fed
Jack's Creek Black Angus
- Ojo De Bife / Scotch Fillet** ^{GF} \$53.99
300G | MB 4+ | 180 days grain fed
Jack's Creek Black Angus
- 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 |
| 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

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|--------|-------|
| Olmeca | 12.50 |
|--------|-------|

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

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|----------------|-------|
| Chateau Brandy | 10.50 |
| Remy Martin | 16 |

PORT

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

LIQUEURS

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|-------------------------|-------|
| 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

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|----------------|-------|
| Martini Rosso | 11.50 |
| Cinzano Bianco | 11.50 |

SHERRY

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|----------|-------|
| Tio Pepe | 11.50 |
|----------|-------|

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