

LA BOCA

BAR AND GRILL

At La Boca Bar and Grill Brisbane, 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, VEO vegetarian Option, VG Vegan

PICADA

ENTREE

Empanada Sampler	\$18
Beef and capsicum, ham & cheese and sweetcorn	
Fugazza	\$18
Mozzarella cheese, caramelised onion, semi-dried tomato	
Asado Sampler	\$24
Grilled beef, pork and lamb sausage	
Grilled Squid ^{GF, DF}	\$20
Garlic, lime, paprika sauce	
Wood Fire Grilled Tiger Prawns ^{GF, DF}	\$22
with salsa verde	

PARRILLA

GRILL

Entraña / Skirt Steak ^{GF, DF}	\$42
250G MB 3 Rangers Valley Black Onyx	
Lomo / Eye Fillet ^{GF, DF}	\$52
250G MB 3 Black Tie Black Angus	
Cuadril / Wagyu Rump ^{GF, DF}	\$55
300G MB 7 Rangers Valley Black Onyx	
Tira de Asado / Short Rib ^{GF, DF}	\$58
450G Rangers Valley Black Onyx	
Chuletas de Cerdo / Pork Chop ^{GF, DF}	\$45
Free range Berkshire	
Pescado del Día / Fish of The Day	\$38

All steaks served with house made chimichurri and pumpkin puree

GUARNICIONES

SIDES & SALADS

Grilled Broccolini ^{GF}	\$16
with shaved parmesan	
Rosemary Chips ^{DF}	\$12
Sweet Potato Chips ^{DF}	\$12
with cumin salt	
Roasted Butternut Pumpkin ^{GF}	\$14
with crumbled chevre, pecan and honey dressing	
Rocket and Pear Salad ^{GF, N}	\$18
Shaved parmesan, balsamic dressing and glaze	

ASADOR

fire pit

Pollo / Half Chicken ^{GF}	\$38
Free range chicken, with paprika lime sauce slow cooked to perfection over charcoal	
Lamb Shoulder Asador ^{GF}	\$55
8 hours slow cooked 400g lamb shoulder	
Surf and Turf Platter (Serves 2)	\$120
Free range signature beef asador, lamb asador, pork belly asador and barramundi, sous vide grilled squid, green tiger prawn with house made chimichurri sauce.	
Butcher's Selection (Serves 1 or 2)	\$55 \$110
Free range pork belly asado, lamb asado, beef asado, traditional pork sausage, lamb sausage and grilled chicken served with house made chimichurri sauce	



VEGETARIANO

VEGETARIAN

Vegetarian Burger ^{VG}	\$35
with pumpkin, mushroom and halloumi cheese	
Grilled Giant Swiss Mushrooms ^{GF, VG}	\$35
with smoked eggplant, ancient grains and broccolini	



POSTRES

DESSERTS

Burnt Basque Cheesecake	\$18
with strawberry gelato	
Churros	\$20
with dulce de leche sauce	
Flourless Chocolate Cake ^{GF}	\$18
with chocolate praline and chocolate gelato	
Flan	\$18
with dulce de leche ganache, salted almond crumbs	



If you have any special dietary requests, please speak to the La Boca Bar and Grill staff for further details on menu items options.

We Are Now A Cashless Venue.

All major credit cards including Apple Pay and Google Pay are accepted.

No split accounts.

Please note all credit card payments attract a surcharge. Visa, Mastercard and AMEX 1.44%. Diners Club 3.44%. Public holiday surcharge 15%.

WINE

SPARKLING WINE

Chain Of Fire Brut Cuvee Sparkling NV AU	13	50
Il Fiore Proseco ITL	16	65
Veuve Tailhan Blanc de Blancs FRA	14	55

CHAMPAGNE

Champagne Thiénot x Penfolds Brut Rosé FRA 🇫🇷	21	110
Champagne Taittinger Cuvée Prestige Brut FRA	24	130
Louis Roederer Collection 243 FRA		230

WHITES

Fiore Moscato NSW, AU	14	55
Castelli Estate Riesling Great Southern v WA, AU	14	55
Argento Classic Pinot Grigio v MDZ, ARG	14	55
Chain Of Fire Sauvignon Blanc Semillon AU	13	50
Framingham F Series Sauvignon Blanc NZ 🇳🇿		110
Shaw + Smith Sauvignon Blanc SA, AU 🇺🇸	16	65
Philip Shaw The Gardener Pinot Gris NSW, AU	16	65
Chain Of Fire Chardonnay AU	13	50
Big Buffalo Chardonnay CA, US		60
Penfolds Bin 311 Chardonnay AU	19	90

ROSÉ

Penfolds Max's Rosé	14	60
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REDS

Chain Of Fire Pinot Noir AU	13	50
Penfolds Max's Pinot Noir TAS, AU 🇺🇸	15	60
Penfolds Cellar Reserve Grenache v SA, AUS	15	90
Two Hands Sexy Beast Cabernet Sauvignon SA, AUS		75
Chain Of Fire Merlot AU	13	50
Craggy Range Gimblett Gravels Te Kahu Merlot NZ 🇳🇿	15	70
Penfolds Cellar Reserve GSM SA, AU 🇫🇷	15	70
Chain Of Fire Shiraz Cabernet AU	13	50
Riddoch Man Of Many Shiraz SA, AU	14	60
Penfolds Bin 2 Shiraz Mataro v SA, AU 🇺🇸	16	60
Henschke Keyneton Euphonium Shiraz Blend SA, AU		140
Gemtree Obsidian Shiraz SA, AU		160
Argento Reserva Organic Malbec MDZ, ARG	15	70
La Boca Malbec MDZ, ARG	14	60
BenMarco Sin Limites MDZ, ARG		120

BEER & CIDER

TAP BEER

	Half Pint	Pint
Seasonal	10	15

BEER

Heineken Zero NHTL		8.5
XXXX Gold Lager QLD, AU		10
Peroni Nastro Azzurro ITLY		11
Heineken NHTL		11
One Fifty Lashes Pale Ale NSW, AU		11
Corona MX		12
Great Northern QLD, AU		12
White Rabbit Dark Ale VIC, AU		13
Quilmes ARG		13

CIDER

Orchard Thieves Apple Cider NZ		10
Bulmers Apple Cider AU		10

• SPIRITS •

VODKA

Absolut		11
Grey Goose		14
Belvedere		14

GIN

Bombay Sapphire		11
Antipodes Pink Gin		13
Hendricks		15

TEQUILA

Olmecca Altos Reposado		11
1800 Añejo		15
Don Julio Blanco		15
Don Julio Reposado		17

BLENDED WHISKY

Ballantine's Finest Blend		11
Johnnie Walker Black		12
Chivas Regal 12yrs		12
Chivas Regal 18yrs		21

BOURBON WHISKY

Jim Beam		11
Jack Daniels		12
Makers Mark		14
Woodford Reserve		16

RUM

Havana Club 3 años		11
Bacardi Carta Blanca		12
The Kraken		13

SOUTH AMERICA

Santiago Queirolo Pisco		15
Fernet Branca		15

COCKTAILS

Michelada

Citrus, Tabasco, Beer, Chilli Flakes, Salt	15
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Pisco Sour

Pisco, Citrus, Bitters, aquafaba	21
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El Sunset

Chambord, Malibu, Frangelico, Pineapple, Cinnamon	22
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Tall, Dark & Ginger

Spiced Dark Rum, Pineapple, Chilli Ginger syrup, Citrus, Ginger Beer	22
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Chill Pill

Gin, Pineapple, Rosemary, Sichuan Peppercorn, Citrus	24
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Passionfruit Margarita

Tequila, Passionfruit, Citrus, Triple Sec	22
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Mango Chilli Margarita

Tequila, Mango, Chilli, Triple Sec, Citrus	22
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El Toro Bravo

Shiraz Gin, Rosso Vermouth, Campari, Sparkling Wine	22
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Argentinian Sangria

Blanco (White) or Tinto (Red)	Glass 12	Jug 34
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MOCKTAILS

Mango Tango

Mango, Orange, Lemon juice	12
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Tierra del Fuego

Pineapple, Chilli Ginger Syrup, Citrus, Ginger Beer	12
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Romerito

Pineapple, Rosemary, Sichuan Peppercorn, Citrus, Soda Water	12
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TEA/COFFEE

COFFEE

	Cup	Mug
Espresso	4.2	
Long Black	5	6
Flat White	5	6
Cappuccino	5	6
Mocha	5	6
Iced Coffee	7.5	

TEA

English Breakfast		5
Earl Grey		5
Jasmine Green Tea		5



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