

SNACKS

Smoked Almonds & Marinated Olives	7
Chipirones, Smoked Pepper Aioli	8
Pan Con Tomate, Grilled Sourdough, Smoked Salt	7
Lobster Arancini	9
Asador Ceviche	8

SMALL PLATES

House Breads & Dips, Hummus, Olive Tapenade, Whipped Goat Cheese	6
Ash Baked Beets, Green Beans, Salsa Verde, Goats Cheese	15
Raviolo, Ricotta, Spinach & Smoked Butter, Toasted Almonds	9
Grilled Octopus, Sweet Potato, Charred Lime, Chimichurri	16
Ember Roasted Scallops, Garlic Parsley Butter, Parmesan & Herb Crumb	16
Dressed Crab Sourdough, Red Pepper Aioli	16
Grilled Gambas, Garlic & Chilli Dip, Toasted Focaccia & Arbequina Olive Oil	17
Roaring Water Bay Mussels, Sobrasada, Leeks, Samphire	12
Grilled Sumac Wings, Fennel Aioli, Coriander, Chilli & Lime	14
Beef Carpaccio, Aged Fillet, Crispy Shallot, Citrus Dressing	17

CHARGRILLED ON THE ASADOR

Fillet 8oz	46
Delmonico 12oz	45
Picanha 10oz	29
Cauliflower Steak, Chimichurri	17
ASADOR dry aged steaks served with hand cut fries or a green salad Sauces: Chimichurri Pepper Red Wine Jus	
Fire Roasted Chicken Supreme, Toasted Fregola, Charred Butternut, Cep Butter	24
Asador Picanha Burger, Tomato Relish, Onion, Lettuce & Smoked Pepper Mayo	19

CHARGRILLED SEAFOOD

Grilled Dover Sole Chop, Green Peppercorn Sauce	31
Grilled Halibut Steak, Basque Peppers	34
Grilled Swordfish Steak, Agrodolce Sauce	27
Fish Of The Day	POA

Our seafood is cooked over hard woods & charcoal, served with grilled baby potatoes
We use only sustainable day boats, so some fish may not be available

RISOTTO

Prawn Risotto, Grilled Gambas, Chorizo, Green Beans, Squid Ink Aioli	26
Porcini & Truffle Risotto, Grilled King Oyster Mushroom, Parmesan Cream	24

SIDES & EXTRAS

Grilled Greens, Romesco, Toasted Almonds	7
Grilled Portobello Mushroom, Parsley Garlic Butter	7
Ember Roasted Cauliflower, Yogurt Tahini Sauce, Smoked Pumpkin Seeds	6
Tomato, Red Onion & Feta Salad	6
Triple Cooked Fries	5
Grilled Baby Potatoes	5