

Enjoy a selection of bread, dips and olives to start.

Starters

Tuna Tartare ^G Avocado Mash, Lime, Ginger and Soy

Seared Wagyu Carpaccio G, N Citrus and Paprika Vinaigrette, Chilli and Shallot Relish

Classic Caesar Salad E, G Anchovies, Egg and Croutons

Prawn Croquettes SH, G, E Chipotle Aioli and Chives

Clay Oven Squid SH Onion, Parsely and Lemon

Braised Beef Tacos ^G Chipotle and Pickled Onion

Mains

Served with roasted garlic and chimichurri

Paccheri Sorrentina G, D Marinated Tomato, Burrata and Basil

Parillada Platter Chorizo, Ribeye, Baby Chicken, Fries,

Broccolini and Mushrooms

Dessert

Chefs Selection of Tasty Treats

V Vegetarian VG Vegan G Gluten D Dairy N Nuts SH Shellfish E Egg

Sucre Brunch



Saturdays 1pm - 4:30pm

Upon ArrivalWelcome Drink

Non-Alcoholic Water Soft Drinks Fresh Juice Virgin Mojito Sucre Spritz

Beer Estrella Dam

Cocktails
Gin Basil
Americano
Espresso Martini
Tommy's Margarita
Aperol Spritz
Mojito

House Spirits Tito's Vodka

Bombay Sapphire Gin Bacardi Blanco Rum Cascahuín Blanco Four Roses Whisky

Wine

Arcadian Sauvignon Blanc Arcadian Merlot Marius Rosé Atto Primo Prosecco

Champagne Perrier-Jouët

Packages

Non-Alcoholic | 370 Spirits, Cocktails, Wine, Beer, and Prosecco | 490 Champagne | 690