

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
V Vegetarian, VG Vegan



PICADA

ENTREE

- Pan con Salsa de Pimiento** ^{DF,N,V} \$15
Pita bread | Capsicum & olive dip
- Empanada Sampler** \$18
Beef & capsicum | Ham & cheese | Sweetcorn
- Grilled Squid** ^{GF,DF} \$20
With salsa verde
- Salchichas Parrilleras** ^{GF} \$28
Wagyu beef sausage | Pork sausage | lamb sausage | Pita bread
- Wood Fire Tiger Prawns** ^{GF,DF} \$32
with salsa verde

PARRILLA

— GRILL —

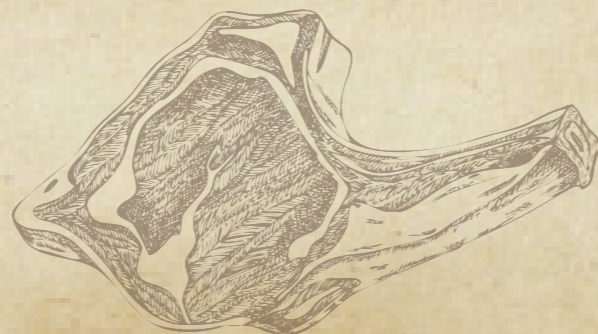
All steaks served with house made chimichurri and pumpkin puree

- Entraña / Skirt Steak** ^{GF,DF} \$45
250G | MB 3 | Black Onyx
- Lomo / Eye Fillet** ^{GF,DF} \$59
230G | MB 3 | Riverine
- Ojo de Bife / Scotch Fillet** ^{GF,DF} \$65
300G | MB 2+ | Riverine
- Quadril / Wagyu Rump** ^{GF,DF} \$52
300G | MB5+ | Rangers Valley WX Wagyu
- Tira de Asado / Bone-in Short rib** ^{GF,DF,N} \$62
450G | MB3 | Black Onyx
- Costilla de Cerdo | Pork Ribs** ^{GF,DF} \$48
350G Twice Cooked Pork Ribs | Mojo Glaze
- Pollo | Boneless Chicken Thigh** ^{GF,DF} \$38
Chimichurri Marinated
- Pescado del Dia** ^{GF,DF} \$MP
Catch of the day

PREMIUM WAGYU

— SELECTION —

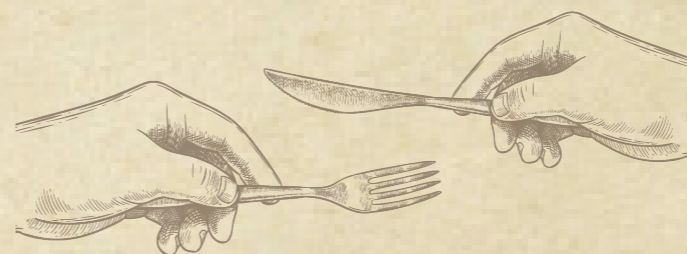
- Wagyu Porterhouse** ^{GF,DF} \$108
350G | MB 5+ | Rangers Valley WX Wagyu
- Wagyu Lomo | Eye Fillet** ^{GF,DF} \$196
500G | Rangers Valley WX Wagyu | Serves 1 - 2
- Wagyu Tomahawk** ^{GF,DF} \$380
1.8 - 2kg | MB5 | Rangers Valley WX Wagyu | Serves 3 - 4



ASADOR

— fire pit —

- Surf and Turf Platter (serves 2)** ^{GF,DF} \$129
Beef | Lamb | Pork belly | Barramundi | Squid | King prawns | Chimichurri
- Butcher's Selection (serves 1 or 2)** ^{GF,DF} \$59 | \$110
Beef | Lamb | Pork belly | Traditional pork sausage | Lamb sausage | Rosemary chicken thigh | Chimichurri
- 8-hour Lamb Shoulder Asado** ^{GF,DF} \$49
400G | Slow cooked lamb shoulder | Salsa criolla
- Wagyu Beef Brisket Asado Sliders (3pcs)** \$38
Spicy aioli | Pickled onions



guarniciones

— SIDES & SALADS —

- Fried Broccolini** ^{GF,V} \$18
Shaved parmesan | Chimichurri hollandaise
- Rosemary Chips** ^{DF,V,VG} \$12
- Sweet Potato Chips** ^{DF,V,VG} \$14
with cumin salt
- Crispy Baby Chat Potatoes** ^{GF,DF,V,VG} \$15
Salsa verde | Sea salt
- Roasted Butternut Squash** ^{GF,V} \$18
Smoked Ricotta | Hazelnuts | Coriander Lime Dressing
- Watermelon & Feta** ^{GF,N,V} \$15
Cucumber | Onion | Coriander | Mint | Pecan nuts | Feta cheese

vegetariano

— VEGETARIAN —

- Giant Mushroom & Eggplant** ^{VG,GF,DF} \$35
Broccolini | Ancient grains | Pumpkin puree
- Ñoquis (Gnocchi)** ^V \$38
Baby spinach | Artichoke | Button mushroom | Provolone cheese

postres

• DESSERTS •

- Chocolate Volcano** ^N \$18
Salted hazelnut praline | Frangelico cream | chocolate gelato
- Churros** \$18
Dulce de Leche dip
- Flan** ^N \$16
Dulce de Leche | 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%.



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