

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.



Easter Monday

À LA CARTE MENU

PICADA

ENTREE

- Fugazza** ^{VE} 17.99
Mozzarella cheese, caramelised onion, semi-dried tomato
- Pascua y Parrilla: Sausages & Empanadas** 46.99
Salchichas Parrilleras and Empanadas Sampler board
- La Boca Holy Grill** 58.99
Garlic and chilli grilled Loligo Squids and wood-fired grilled Tiger Prawns 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 3+ | 180 days grain fed Jack's Creek Black Angus
- Tira de Asado / Short Rib** ^{GF, N} 56.99
500G | grass fed Southern Rangers

All Parrilla dishes are served with pumpkin puree.



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

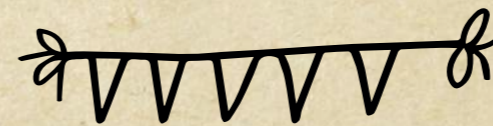


AL ASADOR

FIRE PIT



- Pollo / Half Chicken Asado** 36.99
Free range chicken, marinated with chimichurri sauce for 12 hours, and slow cooked to perfection over charcoal
- Lamb Shoulder Asado** ^{GF} 50.99
(Serves 1)
8 hour slow cooked 400G lamb shoulder
- Butcher's Selection** ^{GF, DF} 56 | 105.99
(Serves 1 or 2)
Free range pork belly, lamb and beef asado, pork sausage, Rosemary lamb sausage, chicken thigh served with chimichurri sauce
- Surf and Turf Platter** ^{GF, DF} 120
(Serves 2)
Featuring free range pork belly asado, beef asado, lamb asado, Cone Bay barramundi, sous vide grilled squid, green tiger prawn with house made chimichurri sauce



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 Broccolini** ^{VE} 15.99
With hollandaise chimichurri sauce topped with shaved parmesan

POSTRES

DESSERTS

- The Last Tango** *dessert platter* 48.99
Churros with dulce de leche and Chocolate Volcano with raspberry crumb and chocolate gelato
- Pistachio Orange Blossom** ^N 20



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.



WINES

SPARKLING WINE

	Gls	Btl
Woodbrook Farms Brut Cuvee	10	48
Jacob's Creek Prosecco	11	58
Piper Heidsieck Champagne		130

WHITE WINE

Woodbrook Farms Sauvignon Blanc	10	45
Giesen Estate Sauvignon Blanc	14	60
Woodbrook Farms Chardonnay	10	45
Mythic Mountain Chardonnay		56
Ad Hoc Wallflower Riesling	12	58
Ara Pinot Gris	12	58

RED WINE

Woodbrook Farms Cabernet Sauvignon	10	45
Woodbrook Farms Shiraz	10	45
Wild Oats Merlot	12	53
Festivo Malbec	13	58
La Boca Malbec	11	49
Robert Oatley Pinot Noir	14	61

ROSÉ/ MOSCATO

Luna Rosa Rosado	11	48
Flore Moscato	11	48

FORTIFIED WINE

PORTS		
McWilliam's Hanwood Estate 10 Years	11.5	
Galway Pipe Grand Tawny 12 Years	11.5	

SHERRY

Tio Pepe	11.5	
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VERMOUTH

Martini Rosso	11.5	
Cinzano Bianco	11.5	

BEERS

ON TAP

Great Northern Super Crisp QLD	10	
Botany Bay Lager NSW	10.5	
One Drop Hazy Pale Ale NSW	10.5	
Bulmer's Cider UK	10.5	
Carlton Draught VIC	11.5	
Peroni Italy	12	
4 Pines Pale Ale NSW	12	
Balter XPA QLD	12	

BOTTLE

Carlton Zero (Non-Alcoholic) VIC	8
Cascade Light TAS	8.5
Asahi Super Dry Japan	10.5
Stella Artois Belgium	11.5
4 Pines Nitro Stout NSW	11.5
Corona Mexico	11.5

SPIRITS

APERITIFS

Campari	11.5
Pimms No. 1	11.5
Aperol	11.5

WHISKEY

Jameson Irish	10.5
Canadian Club	11
Jack Daniel's (House)	11.5
Tullamore Irish	11.5

SCOTCH

Ballantines	10.5
Johnny Walker Red Label (House Spirit)	10.5
Johnny Walker Black Label	12
Glenlivet	14
Glenfiddich	15
Glenmorangie	15.5
Chivas Extra	17.5
Chivas Regal 18 Years	20

BOURBON

Jim Beam	10.5
Maker's Mark	11
Wild Turkey	11
Eagle Rare	15

RYE

Wild Turkey Rye	10.5
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Beefeater (House)	10.5
Tanqueray	13
Bombay Sapphire	13.5
Hendricks	14
Plymouth Sloe Gin	14

VODKA

Wyborowa (House)	10.5
Absolut Original	10.5
Absolut Raspberry	10.5
Absolut Vanilla	10.5
Stolichnaya	14

BRANDY

Chateau Brandy	10.5
Remy Martin	16

RUM

Bacardi	10.5
Captain Morgan Spiced	10.5
Havana Club Anejo	10.5
Bundaberg Under Proof	10.5
Havana Club Especial	11
Bundaberg Over Proof	12

TEQUILA

Olmecca	12.5
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LIQUEURS

Baileys	11.5
Blue Curacao	11.5
Chambord	11.5
Cointreau	11.5
Drambuie	11.5
Galliano Amaretto	11.5
Grand Marnier	11.5
Kahlua	11.5
Malibu	11.5
Midori	11.5
Opal Nera Sambuca Black	11.5
Opal Nera Sambuca White	11.5
Sagatiba Cachaça	11.5
Southern Comfort	11.5
St. Germain	11.5
Tia Maria	11.5

NON ALCOHOLIC

TEA

Selection of Premium Dilmah Teas	5
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COFFEE

Please ask for options	5
Regular	7
Large	

SOFT DRINKS

Post Mix - Lemonade, Pepsi, Pepsi Max, Lemon Squash, Tonic, Ginger Ale, Soda	5
Bottled - Pepsi, Pepsi Max, Sprite, Fanta, Solo	6.5
Bundaberg Ginger Beer	7
Lemon, Lime & Bitters	7

BOTTLED WATER

Aqua Panna Still Water (500ml/1L)	8	12
San Pellegrino Sparkling Water (500ml/1L)	8	12

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GF Gluten Free, DF Dairy Free, N contains nuts
VE Vegetarian, VG Vegan

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#LaBocaSydney

