

STARTERS, SNACKS & SIDES

Trío de Salsas (trio of dips)

Three house-made dips with corn chips (v, gf*) 9

Jalapeños Rellenos (jalapeño poppers)

Crumbed jalapeño peppers stuffed with cream cheese & deep fried.
Served with a chili cardamom mayonnaise (v, gf, df) 9

Cassava Fritas (cassava chips)

The potato chips of Brasil. With citrus salt & aioli (v, gf, df, vg*) 9

Pequeñas Cachapas (mini corn fritters)

Mini spiced corn fritters topped with house-made salsa
& served with a jalapeño mayonnaise (v, gf) 8

Batatas Fritas (sweet potato fries)

Sweet potato fries with peri peri salt & sour cream (v, gf, df, vg*) 9

Champiñones Empanizados (crumbed mushrooms)

Mushrooms in a seasoned panko crumb, served with a
jalapeño & cardamom mayonnaise (v, gf, df) 9

FROM THE GRILL

Filete de Cordero (flame-grilled lamb)

Flame-grilled lamb, sliced & served over sautéed chili
potatoes with a house-made chimichurri dressing (gf, df) 22

Plato a la Parilla (sharing platter from the grill)

A mouth-watering collection of grilled rump steak, chorizo, corn cobs
& panini served with selected dips & pickles (df, gf*) 35

FROM THE OCEAN

Ceviche Clásico (classic cured fish)

Citrus-cured fresh kingfish with chili, peppers, shallots, coriander &
plantain chips (gf, df) 17

Cazuela de Pescado (fish in a tostada bowl)

Pan-fried fish of the day with avocado & pineapple salsa, served
in a crispy tostada bowl (df*) 19

FROM THE GARDEN

Empanadas Vegetarianas (vegetarian empanadas)

Shortcrust pastry parcels with a spiced filling of sweet potato,
onion, lentil & chili (v) 16

Pimiento Relleno (stuffed pepper)

Red pepper stuffed with black beans, corn, sautéed rice, salsa & cheese.
Topped with avocado (v, gf, vg*, df*) 14

Ensalada de Aguacate (avocado salad)

Salad of avocado, tomato, mesclun leaf & shallot with a dendê oil &
honey mustard dressing (v, gf, vg*, df) 13



WELCOME TO MACHU PICCHU

Our whole menu is designed to be a
tapas-style sharing experience.

We recommend you choose a range of
different dishes, sit back, relax & enjoy a
delicious lunch or dinner...
South American style

CLASSICS

Chicharrón de Pollo (mildly-spiced chicken wings)

Our famous fried chicken wings served with a red cabbage,
apple & jalapeño spicy slaw (df, gf*) 15

Fritada de Chanco (tender pork in orange)

Pork slow-cooked in orange served with a plump potato cake,
peanut & thyme sauce & onion jam (gf) 19

Ají de Gallina (potato & chicken bake)

Potato & spiced chicken baked in a golden dendê oil &
ají cream sauce 16

Champiñones Rellenos (stuffed mushrooms)

Roasted mushrooms stuffed with chorizo, manchego & thyme (gf) 17

Torresmo (crispy fried pork belly)

Street dish of crispy fried pork belly with spicy tomato relish (gf, df) 15

Asado de Costillas de Res (five-hour beef ribs)

Our best seller. Honey-glazed slow-cooked ribs with smoky
feijoada beans, rice & crispy garlic (gf* - contains chorizo) 24

If you have any dietary requirements, please speak to our staff prior to ordering
v = vegetarian, vg = vegan, gf = gluten friendly, df = dairy friendly. * = gf/df/vg option

SHARE MENU FOR TWO

Let us do the hard work. Savour a spectacular four-course share
menu laden with favourite dishes, including dessert.

\$95

Trío de Salsas (trio of dips)

Three house-made dips served with corn chips (v, gf*)

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Jalapeños Rellenos (jalapeño poppers)

Crumbed jalapeño peppers stuffed with cream cheese & deep fried (gf)

Champiñones Rellenos (stuffed mushrooms)

Roasted mushrooms, chorizo, thyme & manchego stuffing (gf)

Torresmo (crispy fried pork belly)

Street dish of crispy fried pork belly & spicy tomato relish (gf, df)

Ceviche Clásico (classic cured fish)

Cured kingfish, chili, peppers, shallots, coriander, plantain chips (gf, df)

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Chicharrón de Pollo (mildly-spiced chicken wings)

Fried chicken wings with a spicy cabbage & apple slaw (df, gf*)

Cassava Fritas (cassava chips)

The potato chips of Brasil. With citrus salt & aioli (v, gf, df, vg*)

Filete de Cordero (flame-grilled lamb)

Chargrilled lamb with sautéed chili potatoes & chimichurri (gf, df)

Ensalada Verde (green salad)

Garden salad with dendê oil & honey mustard dressing (v, gf, vg*, df*)

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Buñuelos de Banana (banana fritters)

Banana fritters, caramel sauce, premium vanilla gelato (v)

DESSERTS

Volcán de Chocolate (chocolate volcano)

Our hugely popular oozy chocolate lava cake served with
vanilla bean gelato & optional side-shot of chili syrup (v) 15

Buñuelos de Banana (banana fritters)

A customer favourite. Banana fritters topped with caramel sauce &
served with vanilla bean gelato (v) 12

Crêpes con Dulce de Leche (crêpes & caramel)

A classic. Crêpes with caramel sauce, strawberries & gelato (v) 14

Dessert Platter (selection of favourites)

Can't decide? Why not enjoy our sharing platter of all three much-
loved desserts. Prepare to be wowed! (v) 26

\$9 CHILDREN'S MENU

We're proud of our fresh & delicious menu for little amigos 12 years & under.

Includes colouring page & puzzle

Chicken Skewers

Marinated chicken skewers served with rice, chips or salad

Machu Burger

House-made burger with cheese & tomato sauce. Lettuce optional

Beef Quesadilla

Toasted soft tortilla filled with shredded beef & melty cheese

Veggie Quesadilla

Toasted soft tortilla with rice & cheese. Avo & salsa optional

Fried Chicken Wings

Mildly-spiced wings served with chips or salad

All-natural Gelato Scoop

or

Mini Fruit Mocktail +3

WHAT'S ON @ MACHU

Margarita Monday

\$9 margaritas every Monday all day from 11.30am

Happy Hour - every day from 5-7pm

\$5 snacks ~ \$5 schooners ~ \$5 wine, sangria & bubbly

\$10 cocktails

See the drinks menu for more details

Free Salsa Dancing

Salsa DJs & free lessons Tues 7-9pm, Sun 2-5pm

SET MENU FOR FOUR OR MORE

THE FLAVOURS OF SOUTH AMERICA

\$39pp

An eight-dish feast showcasing the best of South America

Trío de Salsas (trio of dips)

Three house-made dips served with corn chips (v, gf*)

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Champiñones Empanizados (crumbed mushrooms)

Mushrooms in a seasoned panko crumb, served with a jalapeño & cardamom mayonnaise (v, gf, df)

Ceviche Clásico (classic cured fish)

Citrus-cured fresh kingfish, chili, peppers, shallots & coriander. Served with plantain chips (gf, df)

Torresmo (crispy fried pork belly)

Street dish of crispy fried pork belly & spicy tomato relish (gf, df)

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Asado de Costillas de Res (five-hour beef ribs)

Slow-cooked ribs in a honey glaze, smoky feijoada beans, chorizo, crispy garlic & rice (gf*)

Ensalada de Aguacate (avocado salad)

Salad of avocado, tomato, mesclun leaf & shallot with a dendê oil & honey mustard dressing (v, gf, vg*, df)

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Filete de Cordero (flame-grilled lamb)

Flame-grilled lamb, sliced & served over sautéed chili potatoes with a house-made chimichurri dressing (gf, df)

Chicharrón de Pollo (mildly-spiced chicken wings)

Our famous fried chicken wings with a spicy cabbage & apple slaw (df, gf*)

ADD A DESSERT TO FINISH?

\$10pp

Buñuelos de Banana (banana fritters)

Banana fritters, caramel sauce, vanilla gelato (v)

Crêpes con Dulce de Leche (crêpes & caramel sauce)

Crêpes, caramel sauce, strawberries, vanilla gelato (v)



machu picchu

south american
restaurant & bar

Autumn Menu

Head chef - Matt Turner

Open 7 days

We cannot offer split bills on Friday & Saturday nights

15% surcharge applies on public holidays