

## BREADS, DIPS & OLIVES

<b>Trío de Salsas</b> (Trio of dips) Three house-made dips served with corn chips (v, gf) 9	<b>Aceitunas</b> (Olives) Warmed olives, rosemary, thyme, chili, coriander, lemon (v, vg, gf, df) 7
<b>Chípa</b> (Paraguayan parmesan rolls) House-baked parmesan buns & smoked butter (v, gf) 12	<b>Panini y Chimichurri</b> (Panini & herb oil) Lightly toasted panini, Argentinian chimichurri (v, vg, df) 9

## FROM THE OCEAN

<b>Ceviche Clásico</b> (Classic cured fish) Citrus-cured local fish with chili, peppers, shallots, coriander & plantain chips (gf, df) 17	<b>Ceviche en Coco</b> (Cured fish in coconut) Coconut-dressed local fish with lemon, eschallots, chili & plantain chips (gf, df) 17
<b>Pescado con Papa</b> (Fish with sautéed potato) Pan-fried kingfish & sautéed chili potatoes, bacon crumb, onion & chimichurri (gf, df) 19	<b>Pescado del Día</b> (Fish of the day) Ask our team about today's chef special 18

## FROM THE GARDEN

<b>Empanadas Vegetarianas</b> (Vegetarian empanadas) Shortcrust pastry parcels with a filling of sweet potato, onion, lentil & chili (v) 16	<b>Papas Rellenas</b> (Stuffed potatoes) Baked potato slices stuffed with spicy vegies, served with a corn puree (v, vg*, df*) 14
<b>Papas Chorreadas</b> (Potato & cheese bake) Layered potato, coriander, tomato & dill in a three-cheese sauce (v, gf) 14	<b>Pimiento Relleno</b> (Stuffed pepper) Red pepper stuffed with black beans, spiced rice, salsa & soft cheese. Topped with baked avocado (v, gf, vg*, df*) 14
<b>Pera con Manchego</b> (Pear & sheep's cheese salad) Pear, manchego, peppers, mesclun, honey-mustard dressing & toasted pepitas (v, gf) 15	<b>Solterito</b> (Peruvian bean salad) Broad beans, corn, tomato, onion, olives & feta in a sherry vinaigrette (v, gf, vg*, df*) 14
<b>Ensalada de Cassava</b> (Cassava salad) Potato salad - Latin-style. Cassava & shallots in a creamy mayo (v, df) 8	<b>Vegetales Verdes</b> (Seasonal greens) Seasonal vegies with lime, chili & farofa crumb (v, vg, df, gf*) 9



## 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

## TAPAS CLASSICS

<b>Chicharrón de Pollo</b> (Mildly-spiced chicken wings) Our famous fried chicken wings with a spicy red cabbage, apple & jalapeño slaw (df, gf*) 14	<b>Asado de Costillas de Res</b> (Five-hour beef ribs) Slow-cooked ribs in a honey glaze, smoky feijoada beans, chorizo, crispy garlic, rice (gf*) 22
<b>Ají de Gallina</b> (Potato & chicken layered bake) Potato & spiced chicken in a golden dendê oil & ají-infused sauce 16	<b>Fritada de Chanco</b> (Tender pork in orange) Pork slow-cooked in orange, plump potato cake, peanut & thyme sauce, onion jam (gf) 18
<b>Champiñones Rellenos</b> (Stuffed mushrooms) Roasted mushrooms stuffed with chorizo, manchego & thyme (gf) 17	<b>Torresmo</b> (Crispy fried pork belly) Street dish of crispy fried pork belly with spicy tomato relish (gf, df) 12
<b>Escondidinho</b> (Brazilian shepherd's pie) Beef in a rich gravy with cheesy mash, topped with caramelised banana 17	<b>Causa Limeña</b> (Chicken, potato & avo stacks) Chilled stacks of spiced potato, creamy chicken, avocado & lime (df) 17

## FROM THE GRILL

<b>Parilla de Carne</b> (Grilled rump steak) Steak marinated in smoky ají sauce, chargrilled, sliced & served with garlic toum (gf, df) 19	<b>Chuletas de Cordero</b> (Chimichurri lamb cutlets) Chargrilled lamb cutlets with sautéed chili potatoes & chimichurri (gf, df) 18
<b>Chourico Assado</b> (Grilled chorizo) Spicy chargrilled chorizo sausage served with a corn puree (gf, df*) 12	<b>Anticuchos de Pollo</b> (Chicken skewers) Beer-marinated chicken with seared cherry tomatoes & ají verde sauce (df) 12

## SIDES

<b>Cassava Fritas</b> (Cassava chips) The potato chips of Brasil - only better. Served with aioli (v, gf, df, vg*) 9	<b>Batatas Fritas</b> (Sweet potato fries) Sweet potato chips with peri peri salt & sour cream (v, df*) 8
<b>Arroz</b> (Spiced rice) Rice gently infused with garlic & onion (v, vg, gf, df) 6	<b>Patacones</b> (Plantain slices) Seasoned twice-fried plantains with sour cream (v, vg, gf, df*) 7

## DESSERTS

<b>Pastel de Piña Colada</b> (Piña Colada cheesecake) Pineapple & lime cheesecake, side shot of rum syrup (v) note: contains alcohol 13	<b>Buñuelos de Banana</b> (Banana Fritters) Banana fritters, caramel sauce, vanilla gelato (v) 11
<b>Crêpes con Dulce de Leche</b> (Crêpes & caramel) Crêpes, caramel sauce, strawberries, vanilla gelato (v) 14	<b>Arroz Doce</b> (Colombian rice pudding) Sweet rice, drunken raisins, vanilla gelato, almond biscuit (v, gf) 14
<b>Volcán de Chocolate</b> (Chocolate volcano) Oozy chocolate lava cake, vanilla gelato, chili syrup (v) 15	<b>Espresso Ahogado</b> (Affogato) Vanilla gelato & espresso shot Add our house banana rum +10 (v, gf) note: contains alcohol 9
<b>Pisco Dulce</b> (Pisco dessert) Flambéed meringue, pisco jelly, lemon curd (v, gf) note: contains alcohol 12	<b>Dessert Platter</b> (Selection of favourites) Chef's choice sharing platter of three much-loved desserts (v) 19

## \$9 CHILDREN'S MENU

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

<b>Chicken Skewers</b> Marinated chicken skewers served with rice, chips or salad	<b>Machu Burger</b> House-made burger with cheese & tomato sauce. Lettuce optional
<b>Beef Quesadilla</b> Toasted soft tortilla filled with seasoned ground beef & melty cheese	<b>Veggie Quesadilla</b> Toasted soft tortilla with rice & melty cheese. Avo & salsa optional
<b>Fried Chicken Wings</b> Mildly-spiced wings served with chips or salad	<b>All-natural Gelato Scoop</b> or <b>Mini Fruit Mocktail</b> \$3

## SET MENUS (FOR FOUR PEOPLE OR MORE)

### THE FLAVOURS OF SOUTH AMERICA \$39pp

A ten-dish feast showcasing the best of South America.  
Sit back, relax & we'll take you on the grand tour...

#### Trío de Salsas (Trio of dips)

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

#### Aceitunas (Olives)

Warmed olives, rosemary, thyme, chili, coriander, lemon (v, vg, gf, df)

#### Ceviche Clásico (Classic cured fish)

Citrus-cured local fish, chili, peppers, shallots, coriander, plantain chips (gf, df)

#### Torresmo (Crispy fried pork belly)

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

#### Asado de Costillas de Res (Five-hour beef ribs)

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

#### Vegetales Verdes (Seasonal greens)

Seasonal vegies with lime, chili & farofa crumb (v, vg, df, gf\*)

#### Chuletas de Cordero (Chimichurri lamb cutlets)

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

#### Solterito (Peruvian bean salad)

Broad beans, corn, tomato, onion, olives, feta, vinaigrette (v, gf, vg\*, df\*)

#### Chicharrón de Pollo (Mildly-spiced chicken wings)

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

#### Papas Chorreadas (Potato & cheese bake)

Layered potato, coriander, tomato, dill, three-cheese sauce (v, gf)

### INCLUDING DESSERT

\$49pp

An eleven-dish feast showcasing the best of South America & including a choice of one of the following desserts:

#### 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)

#### Pisco Dulce (Pisco dessert)

Flambéed meringue, pisco jelly, lemon curd (v, gf)

note: contains alcohol

## \$9.90/\$12.90 EXPRESS LUNCH

Add a glass of Sangria for \$2.10 - available until 4pm

#### Pinchos de Pollo

(Marinated chicken skewers)  
Chicken skewers in lime, garlic & soy with a dressed salad (gf, df)  
\$12.90 (special \$9.90 Mon & Thurs)

#### Feijoada

(Smoky beans & rice)  
Smoky black beans with chorizo & beef, spiced rice, plantain chips (gf\*)  
\$12.90 (special \$9.90 Tues)

#### Cachapas

(Corn fritters)  
Spiced corn fritters served with lettuce, house-made salsa & jalapeño mayonnaise (v, df, gf\*)  
\$12.90

#### Hamburguesa

(Colombian hamburger)  
Burger with onion & chili jam, mozzarella, tomato & aioli (df\*)  
\$12.90 (special \$9.90 Weds & Fri)

+ Beer-battered chips (v) +5

## SHARE PLATTER FOR TWO

Let us do the hard work. Savour a spectacular platter laden with favourite dishes, followed by a delicious dessert

\$90

#### Trío de Salsas (Trio of dips)

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

#### Champiñones Rellenos (Stuffed mushrooms)

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

#### Causa Limeña (Chicken, potato & avocado stacks)

Chilled stacks of spiced potato, creamy chicken, avocado, lime (df)

#### Torresmo (Crispy fried pork belly)

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

#### Ceviche Clásico (Classic cured fish)

Citrus-cured local fish, chili, peppers, shallots, coriander, plantain chips (gf, df)

#### Chicharrón de Pollo (Mildly-spiced chicken wings)

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

#### Cassava Fritas (Cassava chips)

The potato chips of Brasil - only better (v, gf, df, vg\*)

#### Chuletas de Cordero (Chimichurri lamb cutlets)

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

#### Solterito (Peruvian bean salad)

Broad beans, corn, tomato, onion, olives, feta, vinaigrette (v, gf, vg\*, df\*)

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#### Buñuelos de Banana (Banana fritters)

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



# machu picchu

south american  
restaurant & bar

## Spring/Summer Menu

Head Chef - Matt Turner

Open 7 days for lunch & dinner

## WHAT'S ON @ MACHU

### Live Music & DJs

Quality live music & DJs every Friday & Saturday night

### Daily Specials

Look out for our daily food & drink specials...including \$9 cocktails, \$9.90 lunches & other amazing discounts

### Salsa

Salsa DJs & free lessons Tues 7-9pm, Sun 2-5pm  
(look out for our regular Saturday salsa parties)

We cannot offer split bills on Friday & Saturday nights

15% surcharge applies on public holidays