



Everything we do at The Independent is influenced by my own heritage, travel experiences and a childhood spent in Argentina.

I aim to share simple, deep, and colourful flavours with you every time you dine here.

I hope you enjoy the experience!

MAURO



ILLUSTRATIONS
BY MAURO'S FATHER,
JOSÉ CALLEGARI.

DEL CHEF (Chef's Menu)

Classic dishes for the whole table to share.
Optional 3 matching beverages

60 pp

84 pp

MENÚ DE MAURO (Mauro's table)

Eight course food experience by Mauro.
Optional 4 matching beverages

78 pp

116 pp

PLATOS CHICOS / SMALL DISHES

PALMITO	<i>Palm heart ceviche, shallot, green chilli, spiced salt (VE)(GF)</i>	14
VIEIRAS	<i>Lime cured scallops, shallot, green chilli, spiced salt (DF)(GF)</i>	22
EMPANADAS	<i>Beef, potato, olive, egg (DF)</i>	6.5
	<i>Broccoli, coconut cheese (VE)</i>	6.5
PROVOLETA	<i>Baked provolone cheese, chimichurri (V)(GF)</i>	13
CHORIZO	<i>Grilled chorizo (one), prune, roasted capsicum (DF)(GF)</i>	5.5

PLATOS MEDIANOS / MEDIUM DISHES

RABAS	<i>Crispy calamari, lemon, aioli (DF)(GF)</i>	23
LENGUA	<i>Grilled ox tongue provenzale (DF)(GF)</i>	16
CERDO	<i>BBQ pork belly, apple, sunflower seeds (DF)(GF) (three pieces - add one \$9)</i>	29
MARISCOS	<i>Octopus, romesco, potato (DF)(GF)</i>	27
POLLO	<i>Crispy chicken, smoked eggplant, pickled onion (GF)</i>	28
LECHUGA	<i>Lettuce, mustard dressing, cheddar (V)(VEA)(GF)</i>	11
REMOLACHA	<i>Beetroot, smoked yogurt, pine nuts (V)(VEA)(GF)</i>	17
ZANAHORIA	<i>Smoked maple carrot, chilli, coriander, peanut (VE)(GF)</i>	17
BROCOLI	<i>Charred broccoli, chilli cashews, avocado (VE)(GF)</i>	17
ZAPALLO	<i>Roasted pumpkin, maple, pepitas (VE)(GF)</i>	17
PAPAS	<i>Potato, onion, garlic, parsley, chilli (GF)(VE)</i>	13
PAPAS FRITAS	<i>Smoked paprika chips, pecorino (V)(VEA)(GF)</i>	13

PLATOS GRANDES / LARGE DISHES

PASTAS	<i>Casarecce, fresh tomato, basil, salted ricotta (V)(VEA)</i>	27
	<i>Ricotta gnocchi, chicken ragú, parmesan</i>	28
CORDERO	<i>Boneless lamb shoulder (1.2 kg), charred broccoli, potatoes (DF)(GF)</i>	83
ASADO	<i>Tasmanian grass fed beef short rib, chimichurri, lettuce (GF)(DF)</i>	45

POSTRES / DESSERTS

MANZANAS	<i>Poached apple, dulce de leche, chocolate (V)(GF)(VEA)</i>	16
CHOCOLATE	<i>Chocolate mousse, strawberry, pistachio (V)(GF)</i>	16
DON PEDRO	<i>Vanilla ice cream, peanut, a shot of scotch (V)(GF)</i>	16
HELADO	<i>Dulce de leche ice cream (V)(GF)</i>	12
SORBETE	<i>Chocolate sorbet, chilli cashews (VE)(GF)</i>	12
DONUTS	<i>Cinnamon doughnuts, dulce de leche (V)</i>	13

* (V) Vegetarian

* (VE) Vegan

* (VEA) Vegan Adaptable

* (DF) Dairy Free

* (GF) Gluten Free

+ Please inform us of any dietary requirements.

+ Bookings of 8 adults or larger are required to dine on one of the set menu options.

+ A surcharge of 15% applies to each bill on public holidays.

+ One bill per table only.