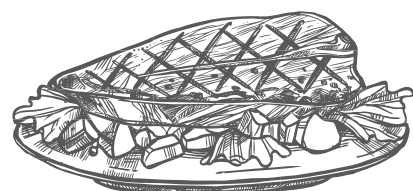


LA BOCA

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 ^{V, DF, N} Capsicum & Olive Dip Pita Bread	\$16
Tuetano a la Parrilla ^{DF} Beef Bone Marrow Sourdough Pickled Shallot Capers Parsley Caramelised Onion	\$28
Empanada Sampler (3) Beef & Capsicum Ham & Cheese Sweetcorn	\$18
King Hiramasa Crudo ^{DF, GF} Avruga Caviar Hazelnut Grapefruit & Lime Dressing	\$29
Grilled Squid ^{DF, GF} Salsa Verde	\$19
Fresh Coffin Bay Oysters (6/12) ^{DF, GF} Shallot Mignonette Jelly	\$32/\$58
Salchichas Parrilleras ^{GF} Wagyu Beef Sausage Traditional Pork Sausage Lamb Merguez	\$28
Mooloolaba King Prawns (3) ^{GF, DF} Salsa Verde	\$28

PARRILLA

GRILL

Serve with homemade chimichurri & pumpkin puree

Entraña / Skirt Steak ^{GF, DF} 250G MB3 Black Onyx	\$48
Lomo / Eye Fillet ^{GF, DF} 250G MB2 Diamantina	\$59
Bife de Chorizo Bone-in Sirloin ^{GF, DF} 400G 45 Days Dry Aged Diamantina Angus	\$72
Ojo de Bife / Scotch Fillet ^{GF, DF} 350G MB2 Jack's Creek	\$68
Asado Americano T – Bone Steak ^{GF, DF} 500G 100 days Grain-fed Jack's Creek	\$76
Cuadril / Wagyu Rump ^{GF, DF} 300G MB6/7 Diamantina Pure Wagyu	\$52
Tira de Asado / Bone-in Short Rib ^{GF, DF} 500G MB2 Jack's Creek	\$62
Costilla de Cerdo Pork Ribs ^{GF, DF} 450G Mojo Glazed Twice Cooked Pork Ribs	\$49
Pato Especiado La Boca's Spice Duck ^{GF, DF} (Half) Macerated Spice Orange	\$59
Pollo a la Parrilla Boneless Chicken Thigh ^{GF, DF} Salsa Verde	\$38
Pescado del Dia Catch of the day ^{GF, DF} Fried Broccolini Salsa Verde	\$MP

AL ASADOR

fire pit

Surf and Turf Platter (serves 2) ^{GF, DF} Wagyu Beef Brisket 8–hours Lamb Shoulder Asado 6-hours Pork Belly Asado Queensland's Barramundi Squid Mooloolaba King Prawns Chimichurri	\$129
Butcher's Selection (serves 1 or 2) ^{GF, DF} Wagyu Beef Brisket 8–hours Lamb Shoulder Asado 6-hours Pork Belly Asado Traditional Pork Sausage Lamb Merguez Sausage Woodfire Chicken Thigh Chimichurri	\$59 \$110
8-hour Lamb Shoulder Asado ^{GF, DF} 350G 8 Hours Slow Cooked Lamb Shoulder Salsa Criolla	\$52
Wagyu Beef Brisket Asado Sliders (3pcs) Spicy Aioli Pickled onions	\$38

PREMIUMWAGYU

SELECTION

Wagyu Lomo Eye Fillet ^{GF, DF} 250G MB7 Jack's Creek F1 Wagyu	\$98
Wagyu Porterhouse ^{GF, DF} 350G MB5 Diamantina Wagyu	\$98
Wagyu Tomahawk ^{GF, DF} 1.8 - 2kg MB5 Diamantina Wagyu Serves 3 – 4	\$360*

*Please allow 45 mins cooking time

FEED ME

Let us feed you! Our talented chefs have created a special 5 course menu for you to try the best La Boca has to offer.

Land 5 – course chef's selection | \$99pp

Land & Sea 5 – course chef's selection | \$129pp

*Minimum 2pax

*Please ask our wait staff for the chef's selections

guarniciones

SIDES & SALADS

Fried Broccolini ^{GF, V} Shaved parmesan Chimichurri hollandaise	\$18
Caésar a la Parrilla ^{GF, V} Cos Lettuce Bacon Parmesan Shave Grated Egg Crouton Caesar Dressing	\$18
Rosemary Chips ^{DF, V, VE} Rosemary Salt	\$12
Sweet Potato Chips ^{DF, V, VE} Cumin Salt	\$15
Crispy Baby Chat Potatoes ^{GF, DF, V, VE} Salsa Verde Sea Salt	\$13
Roasted Butternut Squash ^{GF, V, N} Smoked Ricotta Hazelnuts Coriander Lime Dressing	\$15
Watermelon & Feta ^{GF, N, V} Cucumber Onion Coriander Mint Pecan Nuts Feta Cheese Coriander Lime Dressing	\$15

vegetariano

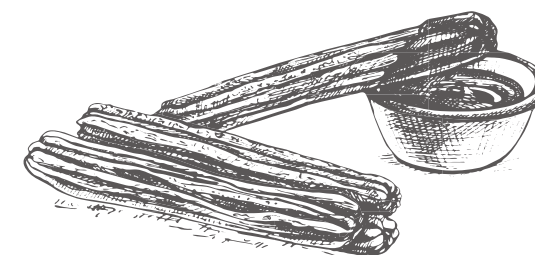
VEGETARIAN

Giant Mushroom & Eggplant ^{VG, GF, DF} Broccolini Ancient Grains Pumpkin Puree	\$35
Gnocchi ^V Baby Spinach Artichoke Field Mushroom Provolone Cheese	\$38

POSTRES

DESSERTS

Chocolate Volcano ^N Salted Hazelnut Praline Fragelico Cream Chocolate Gelato	\$18
Churros (4) Dulce de Leche Fresh Berries	\$16
Flan ^{N, GF} Dulce de Leche Salted Almond Crumbs	\$14
Chocotorta Chocolate Coffee Cake ^{GF} Macerated Berries	\$16
Malvaviscos de Fogata Campfire Marshmallow Dulce de Leche Feuilletine Fresh Berries	\$16



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%.

LA BOCA

BAR AND GRILL

WINE

CHAMPAGNE & SPARKLING

Bandini Prosecco NV Italy	14	59
Veuve Ambal Vin Mousse Blanc de Blanc France	15	62
Mumm Cordon Rouge France	29	139
Biancavigna Prosecco Brut NV Italy		89
Piper-Heidsieck Brut Champagne FRA		149
Tattinger Cuvee Prestige Brut NV FRA		179
Charles Heidsieck Brut Reserve FRA		189

ROSÉ & MOSCATO

Luna Rosa Rosado Rose Australia	14	59
Fiore Moscato South Australia	14	59
Adeline Rose France	15	62
Maison Saint Aix Dry Rose France		89

WHITES

Ara SE SB Zero Alcohol Marlborough NZ	12	49
Whispering Clouds Sauvignon Blanc NZ	14	59
Argento Classic Pinot Grigio Argentina	16	69
Where Oceans Meet Chardonnay WA	14	59
Rieslingfreak No.3 Clare Riesling SA	15	62
Pikes Semillon Sauvignon Blanc Valleys End SA		65
Giesen RG Mosel Riesling Germany		79
Laissez Faire Fiano FR Frankland River WA		81
Craggy Range Te Muna Road Sauvignon Blanc NZ		89
Loimer Lenz Riesling Germany		99
Giant Steps Yarra Valley Chardonnay VIC		115
La Crema Monterey Chardonnay USA		126
Te Mata Elston Chardonnay NZ		149
Domaine Christian Salmon Sancerre AC France		149

MALBEC

La Boca Malbec Argentina	14	59
Bremerton Special Released Malbec Argentina		69
Argento Reserva Organic Malbec Argentina		82
BenMarco Limotes Malbec Argentina		139
Mordrelle Malbec 2023 Gaucho Reserva Argentina		179

SHIRAZ / SYRAH

Four in Hand Shiraz SA	15	62
Mordrelle Shiraz 2022 SA		98
Hentley Farm Seppeltsfield Shiraz SA		149
2015 Mordrelle Syrah 1654 (Limited Edition) SA		169
Hentley Farm The Beast Shiraz SA		219

VARIETIES & BLEND

The Hare and The Tortoise Pinot Noir VIC	14	59
Wine Gringo Grenache (Chilled) SA	14	59
Little Giant Premium Single Vineyard Cabernet Sauvignon SA	16	69
Craggy Range Gimblett Gravels Te Kahu Merlot NZ	18	98
Marques de Tezona Temp Spain		82
Mordrelle Barbera 2022 SA		89
Stonier Pinot Noir VIC		96
Bodega Garzon Tannat Reserva URG		86
Two Hands Sexy Beast Cabernet Sauvignon SA		92
Josef Chromy Estate Pinot Noir TAS		129
Pikes Premio Sangiovese SA		89
Cape Mentel Zinfandel WA		136
Rymill Cabernet Franc SA		74
Robert Oatley Signature GSM SA		66
Beaurenard Châteauneuf du Pape Cuvée Boisrenard 2019 France		255

BEER & CIDER

TAP BEER

	Pot	Pint
Seasonal	14	19

BOTTLED BEER

Corona Mexico	12
Heineken Neitherlands	12
Heineken Zero Neitherlands	12
Peroni Nastro Azzurro Italy	12
White Rabbit Dark Ale Australia	12
Kirin Ichiban Japan	12
Bulmers Apple Cider Ireland	12

• SPIRITS •

VODKA

Absolut Sweden	11
Absolut Vanilla Sweden	11
Belvedere Poland	12
Grey Goose France	14

GIN

Beefeater Dry England	11
Beefeater Pink England	11
Bombay Sapphire England	12
Four Pillars Bloody Shiraz Australia	12
Roku Gin Japan	12
Whitney Niell Ginger & Rhubarb England	12
Hendricks Scotland	14
Tanqueray no 10 Scotland	14

TEQUILA

Codigo 1530 Blanco Mexico	11
Codigo 1530 Reposado Mexico	14
Codigo 1530 Anejo Mexico	16
Codigo 1530 Rosa Mexico	16
Codigo 1530 Extra Anejo Mexico	49
1800 Anejo Mexico	18
Don Julio Blanco Mexico	14
Don Julio Reposado Mexico	16

RUM

Havana Club 3 anos Cuba	11
Bundaberg Australia	11
Bacardi Carta Blanca Puerto Rico	11
Malibu Barbados	11
Kraken Trinidad & Tobago	12
Sailor Jerry Spiced USA	12
Zacapa 23 Solera Gran Reserva Guatemala	19

BOURBON WHISKY

Jim Beam USA	11
Makers Mark USA	12
Woodford Reserve USA	12
Wild Turkey Rare Breed Bourbon USA	12

BLEND & RYE

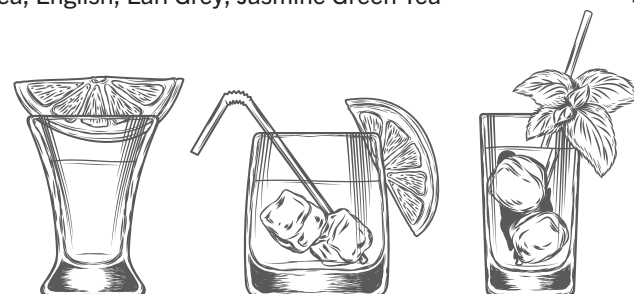
Ballantine's Scotland	11
Canadian Club Canada	12
Jack Daniels USA	12
Jameson Ireland	12
Johnnie Walker Black Scotland	12
Southern Comfort Original USA	12
Wild Turkey American Honey USA	11

SCOTCH WHISKEY SINGLE MALT

Glenfiddich 12 Scotland	16
The Glenlivet 12yo Scotland	16
Laphroaig 10yo Scotland	18
Glenfiddich 15 Scotland	21
Macallan Double Cask 12yo Scotland	23
Glenmorangie Nectar d'Or Scotland	25
Glenfiddich 18 Scotland	29
Glenmorangie Extremely Rare 18 Scotland	31

Non alcoholic

Seasonal Mocktail	12
Pepsi, Pepsi Max, Soda, Ginger Ale, Solo, Lemonade	5
Apple Juice, Orange Juice, Pineapple Juice	5
Coffee, Espresso, Flat White, Cappuccino	from 5
Tea, English, Earl Grey, Jasmine Green Tea	5



COCKTAILS

Signature

Campo de Sueños	24
Whitley Neill Rhubarb & Ginger Gin, Violet, Peach, Pineapple, Citrus	

Pasión Dorada

Wild Turkey American Honey, Banana, Passionfruit, Mango, Citrus	22
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Dulce Lichi

Lychee Liqueur, Malibu, Peach, Cointreau, Coconut, Citrus	22
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El Sunset

Chambord, Malibu, Frangelico, Pineapple, Cinamon	22
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Lemon Dramatico

Vodka, Lemoncello, Citrus, Orange Bitter	23
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El Calmante

Kraken, Angostura Bitters, Orange Bitters, Sugar	23
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Fuego Alto

Glenfiddich 12, Pepper, Soda	22
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Néctar Rosado

Peach Liqueur, Cointreau, Apple, Citrus, Grenadine	23
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Twisted Classic

French Gimlet	24
Beefeater Dry Gin, St Germain Elderflower, Orange Bitters	

Chilli Mango Margarita

Codigo 1530 Blanco, Cointreau, Chilli, Mango, Citrus	22
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Passionfruit Margarita

Codigo 1530 Blanco, Cointreau, Passionfruit, Citrus	22
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Shadow & Smoke

Makers Mark, Kahlua, Orange Bitters, Sugar	22
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Charcoal Godfather

Johnnie Walker Black, Disaronno	24
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Elder & Ember

Jameson, St Germain Elderflower, Angostura Bitters	23
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Sangria

Red or White Wine, Orange, Mango, Cinamon, Sugar, Fruits	19
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Jugs

Pina Colada	49
White Rum, Malibu, Coconut, Pineapple, Sugar	

Sangria

Red or White Wine, Orange, Mango, Cinamon, Sugar, Fruits	42
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