

## PAN

(Bread)

AL A CASA	Two fresh ciabatta rolls oven baked & served with extra virgin olive oil and balsamic vinegar	3.0
GARLIC	Grilled ciabatta bread topped with olive oil, oregano, fresh garlic and parsley	4.5
SPANISH	Grilled ciabatta bread topped tomato sauce, basil, fresh garlic and parsley	5.5
NORBERTO'S	Grilled ciabatta bread topped with, Roasted Eggplant & anchovies	7.9

## CONDIMENTOS

(Condiments)

CHILLIES	Fresh marinated chillies	2.5
ALLIOLI	A rustic homemade garlic mayonnaise	2.5
OLIVES	Norberto's special marinated Kalamata olives	3.0
NORBERTO'S CHIMICHURRI	A traditional Argentinian savoury sauce of olive oil, lemon juice, garlic and fennel used as a basting sauce for all charcoal grilled dishes. It is available in Hot and Mild.	no charge

## SOPA

(Soup)

SOPA DEL DIA	Soup Of The Day (Ask for the Chef's special)	10.9
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# ENSALADA

(Salads)

(Serves 2)

MIXTA	Mixed lettuce, tomatoes, Spanish onion, Kalamata olives and continental cucumber	8.9
ROQUEFORT	Moorish salad of mixed lettuce, croutons, imported top grade Roquefort cheese, roasted Californian walnuts	15.9
PALMITO	Imported tender palm hearts served with mixed lettuce & Spanish onion	15.9
GREEK	Mixed lettuce with Kalamata olives, Spanish onions Cucumber & Feta cheese	15.9

## Tapas Selections

(Serves Two)

- |                       |  |      |
|-----------------------|--|------|
| 1. LA PLATO CALIENTE  | Norberto's gourmet black pudding, provolone cheese, charcoal grilled mushrooms & chilli mussels.     | 55.0 |
| 2. OCEANO PLATO       | Springs smoked salmon, Argentinian seafood empanada, chilli garlic prawns & oyster Patricia.         | 60.0 |
| 3. PLATO DE LA TIERRA | Argentinian beef pastry, pinchitos, Spanish prosciutto & Norberto's traditional Argentinian sausage. | 52.0 |
| 4. PLATO DE LA ISLA   | Oysters Buenos Aires, charcoal grilled calamari, chilli garlic baby octopus & Palmito salad.         | 50.0 |

Choose from these selections or you can make your own!

## PRIMER PLATO

(Entrée)

HONGOS	Swiss brown mushrooms charcoal grilled and topped with pesto, fresh garlic & chilli	14.9
PROVOLONE PICCANTE	Argentinian aromatic speciality dish of imported Italian Provolone Picante cheese charcoal grilled Served on a sizzler plate	16.9
SALMON AHUMADO	Imported smoked salmon served with capers, Spanish onion & allioli	15.9
MORCILLA ESPANOL	Norberto's special gourmet black pudding Norberto's speciality! (When available)	17.9
CHORIZO CAMPERO	Norberto's traditional Argentinian sausage charcoal grilled basted with "Chimichurri"	15.9
JAMON SERRANO	Imported Spanish Iberico prosciutto Exquisite Mediterranean flavours!	16.9
EMPANADAS	Norberto's traditional Argentinian pastries made on the premises oven baked.	
	Beef	14.9
	Seafood	15.9

# PESCADOS

(Seafood)

ALL OUR SEAFOOD IS SOURCED FROM SOUTH AUSTRALIAN WATERS

## OYSTERS

NATURAL	½ dozen	17.0	1 dozen	27.0
PATRICIA	½ dozen	19.9	1 dozen	31.9

## PRAWNS (Choice of)

CHARCOAL GRILLED Market Price  
Fresh whole prawns charcoal grilled  
basted with Chimichurri and served with lemon

GARLIC & CHILLI Market Price  
Whole prawns pan-fried with chilli, garlic, wine, and olive oil

## CALAMARI

Tender SA calamari charcoal grilled Entrée 21.9  
basted with Chimichurri and served with fresh lemon Main 31.9

## OCTOPUS (When Available)

Whole baby octopus charcoal grilled Entrée 21.9  
basted with Chimichurri and served with  
Fresh lemon Main 30.9

## SA BLUE SWIMMER CRABS

Whole SA Blue Swimmer crabs pan-fried Entrée 18.9  
with onions, tomatoes, garlic & chilli

## MUSSELS

Black Mussels flambéed with garlic, chilli & onions Entrée 17.9  
& fresh tomatoes

# PESCADOS

(Seafood)

## FISH OF THE DAY

*Chef's selection of fish charcoal grilled or oven baked with the Chef's special sauce*

*Market Price*

## PARRILLADA de PESCADO

*(Fish Grill for 2)*

*Market Price*

*Two Courses*

*Entrée - Mussels Provencal followed*

*by the Chef's selection of seafood charcoal grilled - crabs, prawns, calamari, baby octopus, pieces of fish, garnish with fresh natural oysters and served on an authentic charcoal grill*

## MAR Y MONTANA

*(Sea and Mountain)*

*Chef's selection of crabs, oysters, mussels, prawns fish, calamari, baby octopus and chicken, oven baked in fish stock, tomatoes, garlic & onions  
A feast for a king!*

*45.9*

## PAELLA del REY

*(Minimum 2 persons)*

*Market Price*

*A very rustic dish from the North of Spain of Chef's selection of seafood, including Crabs, Mussels, Prawns, baby octopus and calamari oven baked in Fish stock rice, garlic & roasted capsicum*

*Takes approximately 45 minutes  
(When available)*

## PAELLA A LA RUSTICA

*(Minimum of 2 persons)*

*35.9 per head*

*A country dish of chicken, chorizo, porcini mushrooms, caramelised onions, rice, green beans, peas & spring onions*

## SEGUNDO PLATO

*(Second Plate)*

*All our charcoal grilled fish, meat and game are basted with Norberto's gourmet "Chimichurri" (a traditional Argentinian savoury sauce of olive oil, lemon juice, garlic and fennel)*

*There are two flavours – savoury and hot, which are on the table for your selection.*

POLLO A LA PARILLA CON LIMON	<i>½ a free range chicken charcoal grilled and served with fresh lemon</i>	28.5
PATO AL HORNO CON SALSA CALVADOS	<i>Half a boned duck flambéed in Calvados (a French apple liqueur brandy) and oven baked</i>	45.9
LECHON PEQUENO	<i>Succulent pork chops (belly and rib) oven baked and basted with the Chef's special glaze</i>	30.9
CORDERITO A LA PARRILLA	<i>Young lamb chops (leg and loin chops) basted with Chimichurri charcoal grilled</i>	31.9
CABRITO LECHAL (when available)	<i>Whole baby goat leg slowly charcoal grilled</i>	61.9
GOAT CATALAN (when available)	<i>Rack of goat ribs oven baked with tomatoes, garlic, onions &amp; capsicum</i>	38.9
VERDURAS SALTEADAS	<i>Seasonal vegetables stir fried &amp; Spanish chips</i>	3.9

# CHURRASCOS

(Steak)

NORBERTO SELECTS HIS MEAT FROM CATTLE GROWERS IN SOUTH AUSTRALIA  
AND IT IS MSA & DRY AGED ON THE PREMISES FOR A MINIMUM OF 30 DAYS

BIFE ANCHO	Black Angus marbled Scotch Fillet charcoal grilled	
	300gm	36.9
	400gm	46.9
SOLOMILLO	Fillet steak charcoal grilled aged to perfection	
	250gm	36.9
	350gm	46.9
PINCHITOS	Skewers of steak, onion & capsicum charcoal grilled	
	2 skewers	17.9
	3 skewers	27.9
ENTRECOTE	Porterhouse on the bone charcoal grilled	
	300gm	32.9
	600gm	45.9
CHURRASCO GRAND	Succulent dry-aged rump steak charcoal grilled	
	500gm	36.9
CHULETON ALPINO	Top quality marbled aged T-Bone	
	1 Kg.	59.9
	800gm	45.9
	500gm	36.9
PARRILLADA MIXTA (Minimum 2)	An Argentinian traditional Meat Grill of the Chef's selection of lamb, pork, black pudding, chicken, kidneys, spicy Argentinian sausage, and Pinchitos served on a charcoal grill.	46.9 per person

## Sauces and Condiments

CHARCOAL PRAWNS	Whole prawns charcoal grilled	10.0
HONGOS FRESCOS	Swiss brown and porcini mushrooms pan-fried - an exquisite combination of earthy flavours	6.9
GREEN PEPPERCORN	Glazed onions & green peppercorns	6.9
MANTEQUILLA DE AJO	Home made garlic butter	2.0



## DULCES

(Desserts)

CRÈME BRULEE	Homemade Crème Brûlée	14.0
FIGS de BUENOS AIRES	Turkish figs marinated in Nocello and Rum,	14.0
CHOCOLATE del TANGO	A rich Swiss Callebaut homemade chocolate cake	16.5
COPA HELADOS A LA KEITH	A delicious dessert of vanilla bean ice-cream cream, and mixed roasted nuts with either ... <ul style="list-style-type: none"><li>- Baileys</li><li>- Frangelico</li><li>- Tia Maria</li><li>- Drambuie</li></ul>	16.5
RUM BANANAS	Bananas flambéed in rum, sugar, sultanas, roasted nuts and served with vanilla bean ice-cream	16.5
HELADOS	A selection of homemade ice-creams Including Vanilla bean, Chocolate, Pistachio, Strawberry and more. (Three scoops per serve) (Ask staff about other selections)	8.9
SORBET	A selection of Lemon, Strawberry and Passionfruit (Two scoops per serve) and when available	7.9

## CAFÉ/TEA

AFFOGATO	<i>A delicious combination of vanilla bean Ice-cream, Frangelico and a short black "The essence of a good time"</i>	13.9
CAFÉ A LA BORGES	<i>Long black with a dash of brandy</i>	11.0
CAFÉ PAULISTA	<i>Long black topped with Chantilly cream and sprinkled with Swiss chocolate chips</i>	4.9
CAFÉ DE JUANA	<i>Long black served with café liqueur</i>	7.9
COFFEES	<i>Cappuccino, Espresso, Long Black, Macchiato, Flat white, Latte and Moccha</i>	3.9
LIQUID JAFFA	<i>Hot Chocolate with Cointreau</i>	13.9
LIQUID FERERO ROCHÉ	<i>Hot Chocolate with Frangelico</i>	13.9
TEAS	<i>English breakfast, Earl Grey, Oolong, Jasmine, Green tea, Peppermint and Chamomile</i>	3.5
MATE COCIDA	<i>Argentinian tea served with or without milk A great digestive tea full of antioxidants!</i>	3.5