



# CÁLIDA

ARGENTINIAN

## ENTRADA

- Aceitunas** 12  
warm marinated olives w/ chilli & smoked paprika - VE/GF
- Pan Blanco Tostado** 13  
crusty bread w/ beef jus - VEO/GFO
- Ostras** 36  
pacific oysters (6) w/ px vinegar & chives - GF/DF

## EMPANADAS

- A traditional south american delicacy of cooked filling stuffed into pastry, hand sealed & baked*
- Argentinas** 15 (2)  
crushed beef, smoked paprika, red peppers, onions & green olives w/ chimichurri roja
- Queso** 13 (2)  
fresh ricotta, mozzarella, corn, spinach & chilli w/ chimichurri - V

## PRIMER PLATO

- Queso Ahumado** 20  
smoked cheese baked in a cast iron dish w/ romesco sauce, pistachio, chives & crusty bread - V/GFO
- Coliflor Picante** 16  
fried cauliflower, smoked hot sauce w/ oregano salt & spiced almonds - VE/GF
- Chorizo** 21  
chargrilled semi-curado pork sausage, sherry & shallot jus, pan crujiente - GFO/DFO
- Pulpo a la Parrilla** 33  
grilled octopus w/ potato salad, tomato salsa, herb yoghurt - GF/DFO
- Pork Belly & Morcilla** 25  
grilled and brushed w/ sherry caramel - GF/DF

- Calamar** 23  
flash fried baby calamari, chimichurri aioli, fresh lemon - GF/DF
- Brocheta de Cordero** 21  
marinated lamb rump skewers w/ tomatillo salsa - GF/DF
- Ceviche** 23  
fresh salmon dressed with chopped chilli, green onion, chives, olive oil & lime - GF/DF
- Bistec Tartar** 27  
our signature entrée of hand cut beef fillet, red chimichurri, shallots, mustard & parsley w/ paprika spiced plantain crisps - GF/DF

## SEGUNDO PLATO

- Chuleta de Cerdo** 49  
pork chop on the bone, roasted carrot purée, pearl barley, fried garlic, sherry glaze - GFO/DF
- Costilla de Res** 43  
pressed beef short rib in a sticky Pedro Ximénez glaze w/ shallot thyme purée & fried basil - GF/DFO
- Pescado a la Parrilla** 37  
grilled barramundi, sautéed white beans, mushrooms & tomatoes, smoked caper butter - GF/DFO
- Cordero** 85  
slow cooked whole lamb shoulder, red chimichurri, rosemary oil - GF/DF

## ENSALADAS E VERDURAS

- Wedge Salad** 17  
crunchy iceberg lettuce, creamy herb dressing, spiced almonds - V/VEO/DFO
- Ensalada de Tomate** 19  
salad of heirloom cherry tomatoes, basil, oregano, fresh chilli, red onion, mixed leaves and olive oil - VE/GF
- Ensalada de Pera** 21  
sliced pear, honey cashews, cos lettuce, radicchio, blue cheese dressing, croutons - VEO/GFO

V – Vegetarian VE – Vegan VEO – Vegan Option  
GF – Gluten Free GFO – Gluten Free Option  
DF – Dairy Free DFO – Dairy Free Option

10% surcharge applies on sundays.  
15% surcharge applies on public holidays.  
Please notify our staff of any dietary requirements.

## CARNES A LA PARRILLA

MEATS FROM THE GRILL served with our chimichurri sauce & australian red gum smoked salt

<b>Bife de la Casa</b> <b>SIRLOIN</b> 300g kidman beef, qld. 120 day grain-fed - GF/DF	37
<b>Cuadril de Wagyu</b> <b>RUMP</b> 400g s. kidman premium, qld. 4-5mbs wagyu, grain-fed - GF/DF	47
<b>Matambre</b> <b>FLANK</b> 500g kidman beef, qld. 120 day grain-fed - GF/DF	49
<b>Lomo</b> <b>EYE FILLET</b> centre cut, 220g kidman beef, qld. 120 day grain-fed - GF/DF	53
<b>Ojo de Bife</b> <b>RIB EYE</b> 350g kidman beef, qld. 120 day grain-fed - GF/DF	69

## SALSAS PARA CARNES

<b>SAUCES FOR THE STEAK</b> 5EA	<b>COMPLEMENTARY</b> ask your waiter
<b>Cálida Beef Jus</b>	<b>Mustard</b>
<b>Creamy Mushroom Jus</b>	Dijon - Seeded
<b>Green Peppercorn</b>	Hot English
<b>Beárnaise</b>	<b>Ketchup</b>
<b>Chimichurri</b>	<b>Hot Sauce</b>
	<b>Horseradish</b>
	<b>Calabrian Chilli</b>

## SIDES

<b>Hongos Asados</b> roasted portobello mushrooms, confit garlic, manchego - V/GF/DFO	15	<b>Papas Fritas</b> hand-cut thick fries w/ smoked hot sauce - VE/GF	16
<b>Burnt-End Carrots</b> smoked sour cream & chives - V/GF/DFO	13	<b>Shoestring Fries</b> w/ roasted garlic aioli - VE/GF	13
<b>Mixed Leaf Salad</b> tender leaves dressed with house dressing - VE/GF/DF	11	<b>Pommes Anna</b> layers of thinly sliced potato cooked in butter - V/GF	15
<b>Cebollas</b> battered onion rings, caramelised shallot & thyme purée - V	15	<b>Papas Rusticas</b> new potatoes roasted in beef tallow - GF/DF	17
<b>Verduras</b> grilled baby broccolini w/ romesco sauce - VE/GFO	15		

## PARRILLADA MIXTA 120

Our signature mixed grill for two;  
300g grain-fed sirloin steak, grilled lamb skewers,  
semi cured chorizo, morcilla & pork belly w/ house  
salad, shoestring fries, our chimichurri sauce, red gum  
smoked salt and any *salsa para carnes* - GF/DF

## POSTRES

<b>Alfajores</b> dulce de leche sandwich cookie - V	6EA
<b>Dulce de Leche Lava Cake</b> w/ vanilla ice cream, caramel, orange & almond brittle - V	17
<b>Torta Rogel</b> thin crispy layers of pastry, smooth vanilla meringue, dulce de leche & chocolate shavings - V	15
<b>El Postre Rosa</b> guava & passionfruit mousse with a flourless white chocolate sponge, mango gel, almond & coconut crumb - V	17

## GAUCHO SELECCIÓN

\$63PP (MINIMUM 2 PEOPLE)

### Pan Blanco Tostado

crusty bread w/ beef jus - VE/GFO

### Queso Ahumado

smoked cheese baked in a cast iron dish  
w/ romesco sauce, pistachio, chives  
& crusty bread - V/GFO

### Pork Belly & Morcilla

grilled and brushed w/ sherry caramel - GF/DF

### Sirloin 300g Kidman Beef, Qld. 120 Day Grain-Fed

served with our chimichurri sauce & australian  
red gum smoked salt - GF/DF

### Mixed Leaf Salad

tender leaves dressed with house dressing - VE/GF/DF

### Shoestring Fries

w/ roasted garlic aioli - VE/GF

### Alfajores

dulce de leche sandwich cookie - V

